

	MILK CHOCOLATE ECUADOR 40% CARAMELIZED	FIT-SG-004	
		Version	4
		Elaborated	28/02/2018
		Updated	30/04/2021



INFORMACIÓN GENERAL	
NAME	Milk Chocolate Ecuador 40% Caramelized
LEGAL DENOMINATION	Milk Chocolate 40% Cocoa Solids Minimum.
COUNTRY OF ORIGIN	Ecuador
INGREDIENTS	Sugar, whole milk powder, cocoa butter, cocoa liquor (cocoa mass) from Ecuador, emulsifier (sunflower lecithin).


DESCRIPTION & USE	
Commercial description	We have revived an ancient chocolate making process which enables us to slowly and naturally caramelize the milk. Ecuador 40% has warm and complex caramel flavors that differentiates it from other chocolates. Its finale reveals notes of honey, roasted nuts and warm biscuits.
Flavor notes	Toasty, caramel, creamy, spicy, sweetness, long aftertaste
Target consumers	Chocolatiers, confectioners, bakers and pastries, general public, etc.
Unintentional use	It cannot be used to prepare food for vulnerable consumers such as: babies, people suffering from diabetes or insulin resistance syndrome, high cholesterol and triglycerides, ingredients for food supplements and people that present reactions to declared allergens.

NUTRITIONAL INFORMATION					PHYSICAL CHARACTERISTICS	
Serving size:	40 g		100 g		Fineness	20-21 µm
Energy (Calories):	1006 kJ (240 kcal)		2514 kJ (600 kcal)		Weight of one drop	2.4g +/- 0.2 g
Energy from Fat (Calories from Fat):	629 kJ (150 kcal)		1592 kJ (380 kcal)		Dimension	Diameter 2.6cm
Total Fat	17 g	22%	42 g	54%	Ashes	2.13%
Saturated Fat:	10 g	50%	29 g	145%	Milk fat content	7.70%
Trans Fat Acids:	0 g		0 g		Humidity	<2%
Monounsaturated fat acids:	5 g		12 g		COMPOSITION	
Polyunsaturated fat acids:	0 g		1 g		Sugar	30%
Cholesterol:	10 mg	3%	30 mg	10%	Desodorized cocoa butter from Ecuador	27%
Sodium:	55 mg	2%	135 mg	6%	Whole milk powder from Ecuador	30%
Total Carbohydrate:	18 g	7%	46 g	17%	Sunflower lecithin	0.44%
Dietary fiber:	1 g	4%	4 g	14%	Fat content	42%
Total sugars:	14 g		35 g		NFCS (Non fat cocoa solids)	Min. 5%
Added sugars:	12 g	24%	30 g	60%	*NFMS (Non fat milk solids)	Min. 21%
Protein:	3 g	6%	9 g	18%		
Vitamin D:	0 mcg	0%	0 mcg	0%		
Calcium:	136 mg	10%	341 mg	26%		
Iron:	1 mg	6%	3 mg	16%		
Potassium:	170 mg	4%	420 mg	9%		
The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for a general nutrition advice.					*Coming exclusive from the raw materials	

MICROBIOLOGICAL, POLLUTANT CHARACTERISTICS & ALLERGENS						
Microbiological characteristics				Heavy metals specifications		
Microorganisms	Maximum values	Method	Frequency of analysis	Heavy metals	Maximum limit	Frecuency of analysis
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	*(As) Arsenic (less than 40 % of cocoa)	< 0.2 mg/kg	1 time per year
Yeasts and Moulds	<100/g	NF V 08-036				
Bacillus cereus	<100/g	NF EN ISO 7932				
Staphylococcus coagulase +	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2		(Cd) Cadmium (up to 65 % total cacao content) (REGULATION PProp 65)	0.4 mg/kg	
Listeria monocytogenes	Abscense in 25 g	AES 10/03-09/00		*(Pb) Lead (less than 40 % of cocoa)	< 0.2mg/kg	
Escherichia coli	Abscense in 25 g	NF EN ISO 16649-3				
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05		(Cu) Copper (INEN norm)	< 15 mg/kg	
				* Established limits according to MERCOSUR TECHNICAL REGULATION ABOUT INORGANIC CONTAMINANTS FOOD MAXIMUM LIMITS		
Allergens	This product contains milk.					

CERTIFICATION
<p>Kosher certification by Orthodox Union.</p> <p>Halal certification by Ecuadorhalal</p> <p>Guarantee without GMO /Our products do not contain ingredients from genetically modified raw materials.</p> <p>Guarantee that we do not use the ionization process for the manufacture of all our products..</p>

PACKAGING	
Labelling interpretation (E): MM-YYYY = Best before end of (M=Month; Year) (P): DD-MM-YYYY = Manufacturing date (D=Day; M=Month; Y=Year) LDDDDYYY: Lot number (L=lot; D= Day number; Y=Year)	Conditions of preservation Conditions of preservation: Close hermetically the product and keep in a dry cool place between 60-64°F (16-18°C)
Product picture	 
SAP Code	18844
Packaging	<div>Primary</div> <div>Secondary</div>
Quantity	<div>Bags of 2,5 kg net</div> <div>Box of 4 bags</div>
Dimensions (mm)	<div>125*115*440</div> <div>500*250*135</div>
Materials	<div>BOPP Met/PET Trans/PP/PP</div> <div>Cardboard</div>
Packaging weight	<div>1 oz/ 30g +/- 10%</div> <div>15 oz/ 422g +/- 10%</div>
UPC CODE	<div>7862124830016</div> <div>17862124830013</div>

No contractual information / Date: 30/04/2021 Elaborated by: Quality manager Reviewed by: R&D manager. Approved by: Industrial manager.	
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