

SPECIFICATION

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GENERAL INFORMATION

Name of the product:	Dark Chocolate
Art. No.:	K9125/10C
Customs tariff number	18062010
Country of origin:	Hungary (EU)
Regulation:	2000/36/EC

INGREDIENTS

cocoa mass, sugar, cocoa butter, emulsifiers (lecithins, E476), natural vanilla flavour

(minimum cocoa solid content 62%)

NOTE

The product contains sunflower or rapeseed lecithin.

SENSORIAL INFORMATION

Taste: dark chocolate
Odour: chocolate
Colour: dark brown colour

Visual aspect: drops
Structure: solid

Tolerable sensory characteristics:

A greyish-white sheen (fat bloom) can appear on the chocolate surface triggered by the exposure of chocolates to excessive temperatures for prolonged periods. Chocolate bloom does not affect the taste or shelf life of the chocolate, it is still completely safe to eat.

PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Target	Method
particle size (100%):	≤ 30 μ	MITUTOYO manual micrometer
viscosity (45°C):	Pas	HAAKE Viscotester 550
moisture:	max. 1,0%	MSZ 20900-1:1987

The rheological values (viscosity, yield stress) may vary during the storage of the product in its original packaging.

EU DIRECTIVE VALUES

Calculated according to EU Directive 2000/36/EC Average values per 100g

Dry cocoa solids	62,8 g
Dry defatted cocoa solids	19,3 g
Cocoa fat	43,5 g
Dry milk solids	0,0 g
Dry defatted milk solids	0,0 g
Milk fat	0,0 g
Cocoa fat + milk fat	43,5 g

NUTRITION INFORMATION

Calculated value Average values per 100g

Energy	2.458 kJ / 592 kcal
Fat:	44,3 g
of which saturates:	27,2 g
Carbohydrates:	38,8 g
of which sugars:	36,1 g
of which starch:	2,7 g
Fibre:	7,2 g
Protein:	5,4 g
Salt:	0,02 g

Additional nutrition
information per 100g
product

fats of which trans fatty acids: 0,3 g

USER INSTRUCTION

The product is perfect for coating
It needs tempering.

Heating temperature: max. 60°C.

For viscosity reduction we recommend to add lecithin or cocoa butter into the fully melted and homogenous product.
The slightest drop of water in the product will increase the viscosity.
The product should be well mixed when used.

ALLERGEN INFORMATION

Allergen	Present		
	Product according to recipe	Production line	Factory
Cereals containing gluten (wheat, rye, barley, oat) and products thereof			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanut and products thereof			
Soybeans and products thereof			
Milk and products thereof (including lactose)		+	+
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/queensland nuts) and products thereof			+
Celery and products thereof			
Mustard and products thereof			
Sesame and products thereof			
Sulphur dioxide and sulphites expressed as SO ₂			
Lupins and products thereof			
Molluscs and products thereof			
<p>May contains traces of milk.</p> <p>Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the may contain, clause are the only relevant allergens for the risk on „cross contamination”.</p>			

DIET INFORMATION

Kosher:	No
Halal:	Yes
Suitable for vegetarians:	Yes
Suitable for vegans:	No
Suitable for Coeliac diet:	Yes
Suitable for persons with lactose intolerance:	No
Suitable for persons with cow's milk protein allergy:	No

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and 1830/2003.

MICROBIOLOGICAL INFORMATION

	Max value	Method
Salmonella	neg. /25g	MSZ EN ISO 6579-1-2017-A1:2020
Listeria	neg. /25g	MSZ EN ISO 11290-1:2017
Staphylococcus aureus	<10 cfu/g	MSZ EN ISO 6888-1:2021
E. coli	<10 cfu/g	ISO 7251:2005
Yeast-Mould	<100 cfu/g	MSZ ISO 7954:1999
Total count	<10000 cfu/g	MSZ EN ISO 4833-1:2014

FOOD SAFETY / HACCP

Physical hazards - specific control system: sieves (2mm) and magnet filters.
This product is not irradiated.

DISTRIBUTION, TRANSPORT

12 - 23 °C, the goods can be delivered by trucks, which is for food transport only

STORAGE ADVICE

Store in securely resealed packaging at a temperature 12 - 23 °C, and at max. 70 % humidity in an area free of odours and infestation. Storage advice: Cool, away from light, major temperature variations.

BEST BEFORE

24 months after the date of production in original packaging.

RECOMMENDATION

Keep packaging closed and dry during storage. After opening limited shelf life. Store the opened packaging cool and dry, consume quickly.

PACKAGING INFORMATION

Details	K9125/10C
Weight netto	10 kg
Weight gross	10,4 kg
Dimensions	384 x 250 x 160 mm
Primary packaging	plastic bag
Material	MDPE/LDPE
Weight	22 g
Secondary packaging	carton box + label
Material	cardboard
Weight	375 g

Packing materials are fulfilling foodstuff regulations of EU.

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