

Issue of the Sheet N°: MS-301-Q  
 Date: 26/09/2012  
 Print date: 28/01/2013

 Revision of the Sheet N°: MS-301-P  
 Date: 2/04/2012

<b>Product Description</b>	Dark Chocolate (organic quality)
	Noir Collection Organic 58*
<b>Country of Production</b>	Belgium
<b>Ingredient List</b>	*: ingredient from organic farming

Cocoa mass\* - Sugar\* - Cocoa butter\* - Vanilla powder\*.

<u>Ingredient</u>	<u>Percentage</u>
Cocoa mass*	: 43,6%
Sugar*	: 41,5%
Cocoa butter*	: 14,9%
Vanilla powder*	+

**Physical and Chemical Parameters**

		Method
Total fat content :	38,4 +/- 1,5%	O.I.C.C.C.
Viscosity :	800-1000 mPas	HAAKE RV 20 / CASSON / O.I.C.C.C.
Yield value :	11-17 Pa	HAAKE RV 20 / CASSON / O.I.C.C.C.
Fineness :	max 3,0 % > 30µm	Sieve 317 mesh, hole 30 µm
Moisture :	max 1,0 %	O.I.C.C.C.

**Typical values**

Dry milk solids :	0,0 %
Fat free dry milk solids :	0,0 %
Dry cocoa solids :	58,0 %
Fat free dry cocoa solids :	19,5 %
Milk Fat :	0,0 %
Cocoa butter :	38,0 %

**Nutritional Information**

(Average per 100g / Indicative Values)

Total fat :	38,4	g/100g
Of which: -Saturated fats :	23,3	g/100g
-Mono unsaturated fats :	13,7	g/100g
-Poly unsaturated fats :	1,6	g/100g
-Trans fatty acids :	0,0	g/100g
-Milk fat :	0,0	g/100g
-Cholesterol :	0,53	mg/100g
Carbohydrates :	45,0	g/100g
Of which: -Starch :	3,4	g/100g
-Sugars :	41,6	g/100g
-Lactose :	0,0	g/100g
-Saccharose :	41,6	g/100g
-Polyols :	0,0	g/100g
Proteins :	5,2	g/100g
Of which: -Milk proteins :	0,0	g/100g
Fibers :	7,4	g/100g
Energy :	562	kcal/100g
Energy :	2335	kJ/100g
Vitamin A :	20,0	ug/100g
Sodium :	5,0	mg/100g

The nutritional values are all indicative data. The values originate from theoretical results. The expressed data comprise relevant nutritional components only. Therefore the sum does not equal 100%

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## Technical Data Sheet

### Dark Chocolate (organic quality) Noir Collection Organic 58\* C501-JZLBIO



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#### Microbiological values

	Max	Units
Total plate count :	5000	/g
Yeast :	50	/g
Moulds :	50	/g
Enterobacteriaceae :	10	/g
Salmonella :	absent	/25g
Coliforms :	10	/g
E. Coli :	absent	/g

#### GMO Information

No specific labeling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and 1830/2003 of 22 September 2003

#### Irradiation Information

As our product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 2000/13

#### Quality Information

BRC Global Standard: Food

#### Pest control details and sanitation

SGS Sanitec nv. Contract

#### Storage conditions

Solid form (drops) : 16 - 20 °C, max 60 % relative humidity

#### Packaging

Solid form (drops) : 15 kg bag

#### Shelf life

Solid form (drops) : 24 months in an area free from foreign flavours

#### Control and certification

Product certified organic according to EC-Regulation nr. 834/2007 and 889/2008 by Certisys-BE-BIO-01

