

## Product Specification

**Product No.:** 2.76060.020

**Date:** 30.06.2014

**Product-Name:** Plain Chocolate Cigarello, 140 Pieces Per Box

**Brand name:** Sucrea

### General product information

**Legal product description** Chocolate

**Product Description:** Plain chocolate with a dark brown colour and a characteristic odour and taste of plain chocolate.

**Application:** Decoration

**Sensory data:** Taste/odour: Typical of plain chocolate

Colour: Dark brown colour

Texture: Solid, Homogenous

**Ingredients:** Cocoa mass, sugar, cocoa butter, butter oil [**milk**], emulsifier: soya lecithin (E322) [**soya**], natural vanilla flavouring.

### **Countries of Origin:**

Cocoa Mass	Sierra Leone, Ivory Coast, Ghana, Togo, Nigeria, Cameroon, Equitorial Guinea, Gabon, Sao Thome, Congo
Sugar	Barbados, Belize, Ivory Coast, Fiji, Guyana, Mauritius, India, Jamaica, Kenya, Madagascar, Malawi, Uganda, Democratic Republic of the Congo, Saint Kitts and Nevis, Suriname, Swaziland, Tanzania, Trinidad and Tobago, Zambia, Zimbabwe
Cocoa Butter	Sierra Leone, Ivory Coast, Ghana, Togo, Nigeria, Cameroon, Equitorial Guinea, Gabon, Sao Thome, Congo
Butter Oil	England, Ireland, France, Netherlands, Germany, Belgium
Emulsifier: Soya Lecithin	Brazil, India
Natural Vanilla Flavouring	France

### Analytical Data

		<b>Method</b>
Moisture	1% max	IOCCC 1952/1
Total Fat	32% min	IOCCC 1972/14
Dry Cocoa Solids	50% min	Calculated
Dry fat free cocoa solids	20 % +/- 1	Calculated
Dry milk solids	3% +/-1	Calculated
Milk fat	3% +/-0.5	Calculated
Total Ash	2%	Calculated

### Nutrition information per 100g

Energy	2224 kJ    531 kcal	Sodium	6.3 mg
Fat	33.3g	Potassium	614.3mg
of which saturates	20.9g	Iron	12.9mg
of which monounsaturates	11.2g	Vitamin A	41.0 µg
Of which polyunsaturates	1.2g	Vitamin C	0.0 mg
Carbohydrate	48.2g	Calcium	29.8 mg
of which sugars	45.4g		
Fibre	8.3g		
Protein	5.2g		
Salt	15.8mg		

### Microbiological Parameters:

		<b>Method</b>
Total Plate Count	<10000 cfu/g	ISO 4833
Yeasts	<100 cfu/g	ISO 21527-2
Moulds	<100 cfu/g	ISO 21527-2
Enterobacteriaceae	<10 cfu/g	ISO 21528-2
E. Coli	Absent/1g	ISO 16649-2
Salmonella	Absent/100g	ISO 6579

## Allergen information

**+ = the article contains a listed substance (as an ingredient)**

**- = The article is free of the listed substance (according to recipe)**

**? = The product may contain traces**

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	+
Milk and products thereof (including lactose)	+
Nuts, i.e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nuts ( <i>Macadamia ternifolia</i> ) and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	-
Molluscs and products thereof	-
Lupins and products thereof	-

Suitable For Vegetarians	YES
Suitable For Vegans	NO
Suitable For Coeliacs	YES
Kosher	YES
Halal	YES

## Product Features

Shelf life in months	24
Commodity code	1806903900
Gross weight	0.849kg
Net weight	0.700kg
Number of pieces per box	140
Storage conditions	Cool (12 – 20°C), dry (<70%RH), dark and away from strong odours
Measurement product	97 X 8.8 MM
<b>PRIMARY PACKAGING</b>	
Measurement packaging	320X248X100 MM
Weight packaging, material: Printed cardboard	77g
Weight packaging, material: PET	72g

## GM Statement

GM Information	This product does not contain GMOs as defined by EC Directives 1829/2003/EG and therefore does not require labelling according to EC Regulation 1829/2003
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## Disclaimers

<p>This product complies with all current EU legislations.  The validity of this specification is one year after the print date.  This specification replaces all previous specifications.</p>
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