



The store behind your bakery

# Kluman and Balter Limited

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### Technical Data Sheet

Dark Chocolate  
Selection Noir, Noir Selection  
C501/J



Issue of the Sheet N°: MS-004-T  
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**Product Description** Dark Chocolate  
**Country of Production** Selection Noir, Noir Selection  
Belgium

#### **Ingredient List**

Cocoa mass - Sugar - Cocoa butter - Emulsifier: **soy** lecithin (E322) - Natural vanilla flavouring

<u>Ingredient</u>	<u>Percentage</u>
Cocoa mass	: 45,9%
Sugar	: 43,8%
Cocoa butter	: 9,8%
Emulsifier: <b>soy</b> lecithin (E322)	: 0,5%
Natural vanilla flavouring	+

Sugar

Belgium

Cocoa butter, Cocoa mass

West Africa: Ivory Coast, Ghana, Nigeria, Cameroon, Togo)  
South East Asia, equator region: Indonesia, Malaysia, Vietnam  
South America: Peru, Venezuela

Soya Lecithin

India

Vanilla

Madagascar

#### **Physical and Chemical Parameters**

		Method
Total fat content	: 35,0 +/- 1,5%	I.O.C.C.C.
Viscosity	: 800-1000 mPas	HAAKE RV 20 / CASSON / I.O.C.C.C.
Yield value	: 9-13 Pa	HAAKE RV 20 / CASSON / I.O.C.C.C.
Fineness	: max 3,0 % > 30µm	Sieve 317 mesh, hole 30 µm
Moisture	: max 1,0 %	I.O.C.C.C.

#### **Typical values**

Dry milk solids	: 0,0 %
Fat free dry milk solids	: 0,0 %
Dry cocoa solids	: 55,5 %
Fat free dry cocoa solids	: 20,5 %
Milk Fat	: 0,0 %
Cocoa butter	: 35,0 %

Issue: 2

**Nutritional Information** (Average per 100g / Indicative Values)

Total fat	:	35,0	g/100g
Of which: -Saturated fats	:	21,4	g/100g
-Mono unsaturated fats	:	12,3	g/100g
-Poly unsaturated fats	:	1,4	g/100g
-Trans fatty acids	:	0,0	g/100g
-Milk fat	:	0,0	g/100g
-Cholesterol	:	0,4	mg/100g
Carbohydrates	:	47,6	g/100g
Of which: -Starch	:	3,6	g/100g
-Sugars	:	44,0	g/100g
-Lactose	:	0,0	g/100g
-Saccharose	:	44,0	g/100g
-Polyols	:	0,0	g/100g
Proteins	:	5,5	g/100g
Of which: -Milk proteins	:	0,0	g/100g
Fibers	:	7,8	g/100g
Energy	:	543	kcal/100g
Energy	:	2249	kJ/100g
Vitamin A	:	20,0	µg/100g
Sodium	:	3,0	mg/100g
Salt*	:	0,01	g/100g
Iron	:	13,0	mg/100g
Calcium	:	37	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%

\*Contains naturally occurring salts

**Microbiological values**

	Max	Units
Total plate count	: 5000	CFU/g
Yeast	: 50	CFU/g
Moulds	: 50	CFU/g
Enterobacteriaceae	: 10	CFU/g
Salmonella	: absent	/g
Coliforms	: 10	CFU/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 1169/2011/EC.

**Quality Information**

BRC Global Standard: Food

**Storage conditions**

Solid form (Drops)	: 16 - 20 °C, max 60 % relative humidity
Solid form (Blocks)	: 16 - 20 °C, max 60 % relative humidity
Liquid form	: 45 - 50°C, max 60% relative humidity

**Packaging**

Solid form (Drops)	: 12kg bag	15kg bag	2x5kg bag	8x1kg bag	15kg carton box
Solid form (block)	: 5x5 kg bloc	4x2,5 kg block			

**Shelf life**

Solid form (Drops)	: 24 months in an area free from foreign flavours
	12 months in an area free from foreign flavours
Solid form (block)	: 24 months in an area free from foreign flavours
Liquid form	: 4 weeks in tanks
	(Slow agitation with minimum clearance to ensure movement of the entire mass)

<b>Allergen Information</b>	0 : Free from	1 : Contains	(?) : May contain traces (for soya < 1ppm)
Cereals containing gluten and products thereof :	0		
Crustaceans and products thereof :	0		
Eggs and products thereof :	0		
Fish and products thereof :	0		
Peanuts and products thereof :	0		
Soybeans and products thereof :	1		
Milk and products thereof (including lactose) :	?		
Nuts and products thereof :	0		
Celery and products thereof :	0		
Mustard and products thereof :	0		
Sesame seeds and products thereof :	0		
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> :	0		
Lupin and products thereof :	0		
Molluscs and products thereof :	0		
Maize and products thereof :	0		
Cocoa and products thereof :	1		
Yeast and products thereof :	0		
Legumes/pulses and products thereof :	0		
Fruit and products thereof :	0		
Glutamates :	0		
Benzoic acids and parabens :	0		
Azo dyes :	0		
Cinnamon :	0		
Vanillin :	1		
Umbelliferae :	0		
Beef :	0		
Pork :	0		
Chicken :	0		
Buckwheat :	0		
Aspartame :	0		
BHA/BHT :	0		

#### **Dietary Information**

Suitable for Kosher and Halal

#### **Food Contaminants**

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

Mycotoxins  
Heavy metals  
Pesticide residues  
Dioxine  
Polycyclic aromatic hydrocarbon (PAH)  
Microbiology

On its manufactured products, Belcolade monitors the above mentioned contaminants by using a sampling plan based upon risk analysis.

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