

SPECIFICATION SHEET

Issued on: 19-3-2021

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



ESSENTIAL 54 - Belgian Dark Chocolate - Chocolate dots

Legal denomination Belgian dark couverture chocolate
54% min.* cocoa

Cocoa solids* 54% min.

List of ingredients Cocoa mass, sugar, cocoa butter,
emulsifier: SOYA lecithin, vanilla extract**.
May contain MILK.

Fat content 35% min.

Viscosity



Shape Chocolate dots

Size 11 - 14 mm

Recipe code HC5536AECDC0020A70

Sales code 1263321



Shelf life 24 months from production date

Storage Keep cool (10-20°C) and dry (relative
humidity <60%). No exposure to strong
odours and/or direct sunlight.

Suitable for:

Ganache

Mousses

Cakes

Pastries

Desserts

Enrobing/Moulding

Ice-creams



*Calculated after deduction of optional
ingredients, according to the current Directive
2000/36/EC

**According to Regulation (EC) N°1334/2008
on flavourings

Chemical and physical characteristics:

Total fat content	min. 35,0 %	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,8 - 1,6 Pa.s	ICA-Method 46-2000
Yield Value	6 - 16 Pa	ICA-Method 46-2000

Nutritional values (/100g):

The below nutritional values are indicative data.
They are obtained by calculation and based on
the contribution of each ingredient in the finished
product. Ingredients data come from literature
and/or supplier technical sheets. Energy values
are calculated following Regulation (EC) N°
1169/2011.

Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above
mentioned product:

Salmonella	absent / 250 g	ISO 6579 (2002) PCR
Enterobacteriaceae	max.10 / g	ISO 21528 (2004)
Yeasts	max. 50 / g	ISO 21527-2 (2008) YGC 72h/30°C
Moulds	max. 50 / g	ISO 21527-2 (2008) YCG 72h/30°C
Total plate count	max. 5000 / g	ISO 4833-1 (2013) PCA 48h/37°C

Energy (kJ)	2310
Energy (kcal)	550
Fat (g)	35,9
of which saturated (g)	21,6
of which mono-unsaturated (g)	12,6
of which polyunsaturated (g)	1,6
Carbohydrates (g)	48,5
of which sugars (g)	43,9
of which starch (g)	2,1
Fibre (g)	7,3
Protein (g)	5,6
Salt (mg)	5,41

Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **Soya**

Used on the production line: Milk and products thereof (including lactose)

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms
equivalent to the volume used in this product.

For more see: www.velichegourmet.com/sustainability.

LOGISTICS SHEET

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54% min.* cocoa

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List of ingredients
Cocoa mass, sugar, cocoa butter, emulsifier: SOYA lecithin, vanilla extract**. May contain MILK.

**According to Regulation (EC) N°1334/2008 on flavourings



Shape
Chocolate dots
Packaging
Chocolate dots in 2 * 10 kg bags
Size
11 - 14 mm
Recipe code
HC5536AECD0020A70
Sales code
1263321



Customs code
1806.20.10
Shelf life
24 months from production date



EAN code unit
5 420062 814219
EAN code box
5 420062 815216

Pallet Type
Wood pallet (100*120 cm)

Unit
10 kg bag
Unit/Box
2
Box/Pallet
50
Layer/Pallet
5
Box/Layer
10

Dimensions/unit
47,5 * 28 * 15 cm
Dimensions/box
39,4 * 29,7 * 33,3 cm
Dimensions/pallet
100 * 120 * 148,2 cm
Layer height
33,3 cm

Gross weight
(weight of product and packaging)
Gross weight/unit
10,081 kg
Gross weight/box
20,71 kg
Gross weight/pallet
1056 kg

Net weight
(weight of product without packaging)
Net weight/unit
10 kg
Net weight/box
20 kg
Net weight/pallet
1000 kg

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