



THE CHEFS# WAREHOUSE - US
100 EAST RIDGE ROAD
RIDGEFIELD CT 06877
UNITED STATES

Product Specification

Legal denomination : Semi-sweet chocolate
Commercial name : QZ117834
Item :

This is a preliminary product specification, not to be used as final product specification

Typical composition

unsweetened chocolate; sugar; cocoa butter; soy lecithin; natural vanilla extract; milk
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
BOX	5425024211297	10.000 KG
Shape		Wafer
Amount per box/bag/each		10KG/BOX
Amount per pallet		80BOX/PAL

Product characteristics

DIAMETER	12.0 - 14.0 mm
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Chemical limits	Ref.Method
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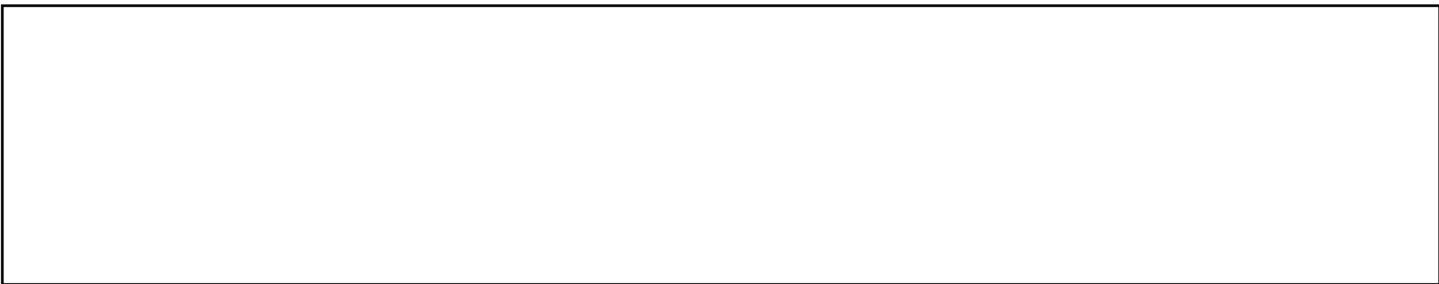
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.0 %	+/- 1.5	IOCCC14(1972)

Physical limits	Ref.Method
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40C-S27-20RPM-PS APPARENT VISC	6,850.0 - 8,350.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	93.2 - 113.6 MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	27.4 - 33.4	INTERNAL METHOD
FINENESS (MICROMETER)	15.0 - 25.0 µm	INTERNAL METHOD

Microbiological limits	Ref.Method
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TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954



Microbiological limits

Ref.Method

MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website
Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

24 Month (s) after production date under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	494 kcal	VITAMIN A	RETINOL	5.173 µg
ENERGY VALUE	2,066 kJ	VITAMIN A	(IU)	17
CALORIES FROM FAT	293 kcal	VITAMIN B1	THIAMIN	0.171 mg
TOTAL PROTEIN	5.4 g	VITAMIN B2	RIBOFLAVIN	0.051 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	2.287 mg
TOTAL CARBOHYDRATES	58.3 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+ DISACCHARIDES)	44.3 g	VITAMIN D	CALCIFEROL	0.569 µg
ADDED SUGARS	44.2 g	VITAMIN D	(IU)	23
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.165 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	3
STARCH	2.2 g	FOLATE		2.922 µg
TOTAL FAT	34.4 g	SODIUM		0.6 mg
SATURATED#FATTY#ACID	20.6 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
#MONO#UNSATURATED#FATTY#ACID	11.4 g	PHOSPHORUS		167.6 mg
#POLY UNSATURATED#FATTY#ACID	0.9 g	CALCIUM		39.7 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		9.26 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		132.5 mg
ORGANIC ACIDS	0.68 g	ZINC		1.77 mg
DIETARY FIBRE	8.5 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.55 g	CHLORIDE		1.57 mg
ALCOHOL	0.00 g	POTASSIUM		474.6 mg
POLY HYDROXYPHENOLS	1.35 g	ASH CONTENT		1.24 g



Product specification according to the legislation of USA

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		
Legend : 1 = present 0 = absent			
*: excluding fully refined oil/fat			

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	1
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1		
Legend : 1 = present 0 = absent			

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
Legend : 1 = suitable 0 = not suitable			
"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.			

Product specification according to the legislation of USA

Additional information

Calculations according to CODEX.

Typical Cocoa Content	54.8 %
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Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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