PRODUCTOS HILLBO, S.L CIF: B-60924768
Pol.Ind. Pla de l'Estació c/Vilanova, nº 2
08730- SANTA MARGARIDA I ELS MONJOS (Barcelona) web: www.hillbo.com
Tel: + 34 93898 07 30 Fax: +34 93 898 08 46 e-mail: chocolates@hillbo.com

TECHNICAL DATA SHEET

ARTICLE CODE: 10063F200SP
Customer code: HI.STARGOL120

DESCRIPTION

Dark chocolate couverture - Chocolate decoration.
ESTRELLA ESPIRAL *PEQ*
Printing Color: BRIGHT OLD GOLD
Internal color code: ORO484
Format: F200S 31 x 31 mm
EAN-13 (GTIN-13): 8435010532791

INGREDIENTS (% approx.)

Cocoa Mass 47%, Sugar 38%, Cocoa butter 14%, Emulsifier: Sunflower lecithin <1%, Natural vanilla flavoring <1%, Colourings (E-172, E-101(i))<0,5%.

May contain milk.

STORAGE CONDITIONS

Temperature: between 15 and 20ºC
Relative humidity: Inferior to 55%
Keep away from strong odors
Best before: 24 months

PACKAGING DESCRIPTION

Piece weight (aprox.):	1,20g.
Net Weight (package of 120 pieces):	144,00g.
Gros Weight (package of 120 pieces):	238,18g.
Packaging:	Carton box + PVC base + paper pads
Packaging size:	30,5 cm x 18 cm x 1,5 cm
Packages per box:	30
Box size (external box):	37 cm x 32,5 cm x 30 cm

ORGANOLEPTIC SPECIFICATIONS	VALUES
Taste	Chocolate
Color	Dark brown (+decoration)
Aroma	Cocoa/vanilla

CHEMICAL AND PHYSICAL PARAMETERS	VALUES	REFERENCE
Cocoa	60,5% ± 1,5 (minimum)	Directive 2000/36/CE
Humidity	Less than 1 %	

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MICROBIOLOGICAL SPECIFICATION	VALUES	REFERENCE
Total plate count	Less than 10.000 cfu/g	
Coliforms	Absence	
Mold and yeast	Less than 100 cfu/g	
Salmonella	Absence in 25 g	
Enterobacteriaceae	Less than 100 cfu/g	
Listeria monocytogenes	Absence in 25 g	

CONTAMINANTS	VALUES	REFERENCE
Foreign bodies	Absence	
Aflatoxins B1+B2+G1+G2	< 4 ppb	
Aflatoxins B1	< 2 ppb	
Sum of dioxins	< 0,75 pg/g fat	REG. (EC) No 2023/915
Sum of dioxins and dioxin-like PCBs	< 1,25 pg/g fat	REG. (EC) No 2023/915
Sum of PCB28-52-101 -138-153-180	< 40 ng/g fat	REG. (EC) No 2023/915
Erucic acid	< 20 g/kg	REG. (EC) No 2023/915
Benzo(a)pyrene	< 5 µg/Kg fat	REG. (EC) No 2023/915
Sum of PAH	< 30 µg/Kg grasa	REG. (EC) No 2023/915
Cadmium	< 0,8 mg/Kg	REG. (EC) No 2023/915
Glycidol	< 1000 µg/kg	REG. (EC) No 2023/915
Melamine	< 2,5mg / kg	REG. (EC) No 2023/915
Ochratoxin A	< 3 µg/Kg	REG. (EC) No 2023/915
3-MCPD	< 2.500 µg/Kg fat	REG. (EC) No 2023/915
Nickel	< 7 mg/Kg	REG. (EC) No 2023/915

NUTRITIONAL INFORMATION (100g)*

Energy	2.342,6 KJ / 564,0 Kcal
Fat of which Saturates Mono-unsaturates Polyunsaturates Trans fatty acids	40,1 g 23,9 g 12,9 g 1,5 g 0 g
Carbohydrate of which Sugars Polyols Starch	40,8 g 38,3 g 0 g 2,5 g
Protein	5,6 g
Fibre	8,7 g
Salt	10,5 mg

**Calculated values based in technical references.*

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ALLERGEN LIST

Substances or products causing allergies or intolerances (REGULATION EU No 1169/2011)	Contained in the product	May contain
Cereals containing gluten		
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)		x
Nuts		
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		
Lupin and products thereof		
Molluscs and products thereof		

GENETICALLY MODIFIED ORGANISMS INFORMATION (GMOs)

All the ingredients used by Productos Hillbo are GMO-free.