


CONTROLLED DOCUMENT

TECHNICAL DATASHEET FOOD - PRODUCT WHITE CHOCOLATE GLACIAR	CODE: PBOG-DD-FT-310 EDITION: 6	
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IDENTIFICATION

Name: White Chocolate Glaciar

Brand: Luker Cacao

Product description: White chocolate produced from cocoa butter. For use as couverture, for moulding and as an ingredient for confectionary.

Ingredients: Sugar, cocoa butter, milk powder, soy lecithin (emulsifier) and vanilla extract.

Country: Colombia

Production process: White chocolate obtained from by combining Sugar, cocoa butter, milk powder, and these are then mixed, refined, tempering, molding, solidification and packaging.

STORAGE AND TRANSPORTATION RECOMMENDATIONS

Shelf life: 14 months from manufacture date in recommended storage.

Store in a cool, dry place at a temperature of 18 – 20 °C (64.4 – 68°F) and humidity levels below 65% humidity, away from the wall and floor to avoid humidity transfer.

PRODUCT PROPERTIES

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD-EQUIPMENT
Taste and odor	Typical for white chocolate, without foreign tastes or odor	Sensory analysis
Color	Typical for white chocolate	Sensory analysis
Appearance	Solid paste	Sensory analysis

PHYSICOCHEMICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	40.0 – 43.0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa * s	1,000 – 1,800	IOCCC 2000 (Casson Model)
Yield value	Pa	6,000 – 12,000	IOCCC 2000 (Casson Model)
Particle size	microns	20 – 25	Micrometer

MICROBIOLOGICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION Maximum	METHOD
Total germ count	CFU/g	10.000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance Tested SM - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Total coliform organisms	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
E. Coli	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+)	CFU/g	<10	ISO 6888 - Surface plate count
Bacillus Cereus	CFU/g	<10	ISO 7932 - Surface plate count
A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested SM - Certificate No. 061203
A/P Listeria monocytogenes	A/P	ABSENT	ANSR for Listeria monocytogenes. AOAC® Performance Tested SM - Certificate No. 061506

PACKAGING SPECIFICATIONS

Presentation: Bag 200 g, 1.0 kg and 2.5 kg; Box 10 kg y 20 kg, block 5 kg.

Packing: Bag: PET + Nylon + LDPE-white EVOH; bag: PET + NYLON-PE; 20 kg bag: Coext. HBA white pigment; Flowpack 5kg block: PET + Coext. PA-PE.

Packaging: Bag 200g (box x 12 units); Box 10 kg (10 units of 1,0 kg); Box 10 kg (4 units of 2,5 kg); Box 10 kg CA 1800 - 2200 und/kg (0,5 gr ± 0,05); Box 10 kg (4 blocks of 2.5 kg); Box 20 kg; Box 20 kg (4 blocks of 5 kg).

Labeling: Contains information regarding:

- Product name.
- Ingredients.
- Production batch.
- Expiration date.
- Net weight.
- Manufacturer and address.
- Country.
- Storage conditions - **“Store in a cool, dry place”**

SAFETY INFORMATION

Allergen information

Cereals containing gluten and their derivatives (0)

Peanuts, nuts and their derivatives (0)

Shellfish and their derivatives (0)

Fish and its derivatives (0)

Eggs and their derivatives (0)

Dried fruits and their derivatives (0)

Milk and its derivatives (including lactose) (1)

Soy and its derivatives (1)

Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO₂ (0)

Celery and its derivatives (0)

Mustard and its derivatives (0)

Sesame seeds and their derivatives (0)

Mollusks and their derivatives (0)

Does not contain (0). Contains (1). May contain traces (*).

Non GMO statement: Produced from non genetically modified organism raw materials. In compliance with EC regulations 1829 and 1830 of 2003.

Pesticides: In compliance with limits established by technical regulation EC 396 of 2005.

PROPERTY		UNIT	SPECIFICATION	METHOD
Heavy metals	Arsenic	ppm	1.0 max.	AOAC 968,15
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	Max. 20	Analysis with GFCO approval
Foreign material		--	Absent	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

INSTRUCTIONS FOR USE

Deposit the desired amount of chocolate in a melting tank.

Ensure that when the chocolate melts, the temperature is over 45 °C (113 °F) and under 55 °C (131 °F).

Allow the product to cool and deposit in a mold at a temperature of 28, 5 - 29, 5 °C (83, 3 – 85, 1 °F).

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries.

UNINTENDED USE: Consumption after expiration date, use posterior to storage under inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

CERTIFICATIONS

Product certification: OU Kosher.

Management systems: GMP-HACCP, ISO 9001, BASC.

NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	590 kcal	Trans fatty acids	0 g
Energy	2468,6 kJ	Cholesterol	25 mg
Total protein	6 g	Sodium	90 mg
Total carbohydrates	50 g	Potassium	320 mg
Sugars	50 g	Calcium	219 mg
Including added sugars	40 g	Iron	0,13 mg
Dietary fiber	0 g	Vitamin A	224 UI (67,2 mcg)
Total fat	42 g	Vitamin C	2,06 mg
Saturated fat	25 g	Vitamin D	0,12 mcg

EDITED BY	REVIEWED BY	APPROVED
Research and Development Professional	Quality control manager, regulatory affairs professional, food safety manager.	Design and Development Director