


TECHNICAL DATASHEET DARK CHOCOLATE 60% CACAO - MACONDO	CODE: PBOG-DD-FT-112 EDITION: 8 DATE: JANUARY 2023	
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PRODUCT IDENTIFICATION

Name: Dark chocolate 60% Cacao

Brand: LUKER CACAO – MACONDO

Description: Dark chocolate couverture produced from a mix of Fino de Aroma cocoas. For use as couverture, for moulding and as an ingredient for confectionary.

Ingredients list: Cocoa mass (50,50%), sugar (38,99%), cocoa butter (10,00%), emulsifier (soy lecithin) (0,50%) and vanilla extract (0,01%).

Presentation: 20Kg, 2.5Kg, 1Kg, 200g

Country of Origin: Colombia

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of dark chocolate, free of foreign odors and flavors	Sensory analysis
Color	Characteristic of dark chocolate	Sensory analysis
Appearance	Solid paste	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	36,5-39,5	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa*s	0,9-1,6	IOCCC 2000 – Casson Model
Yield value	Pa	3,5-10,0	IOCCC 2000 – Casson Model
Granulometry	microns	20 - 25	Micrometer

MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Mesophilic aerobic bacteria count	CFU/g	10.000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds count	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 count	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Escherichia coli count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+) count	CFU/g	<100	ISO 6888 - Surface plate count
Bacillus Cereus count	CFU/g	<100	ISO 7932 - Surface plate count
A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested SM - Certificate No. 061203

NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	559,8 kcal	Trans Fatty Acids	0 g
Energy	2342,2 kJ	Cholesterol	0 mg
Total Protein	6,2 g	Sodium	0,39 mg
Total Carbohydrates	51,6 g	Potassium	388,5 mg
Sugars	39,9 g	Calcium	86,8 mg
Including Added Sugars	38,9 g	Iron	1,3 mg
Dietary Fiber	7,9 g	Vitamin A	0 UI (0 mcg)
Total Fat	37,3 g	Vitamin C	0 mg
Saturated Fat	22,2 g	Vitamin D	0 mcg

FOOD SAFETY STATEMENTS

ALLERGEN	AS INGREDIENT (Y/N)	PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N)	PRESENT IN THE PRODUCTION PLANT (Y/N)
Cereals containing Gluten and products thereof	N	N	N
Peanuts and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	N
Nuts and Products thereof	N	N	N
Milk and products thereof	N	Y	Y
Soybeans and products thereof	Y	Y	Y
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO ₂ (0)	N	N	N
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Molluscs and products thereof	N	N	N

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CHARACTERISTICS		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
	Cooper	ppm	50 max	AOAC 999.11
	Cadmium	ppm	0.8 max	AOAC 999.10
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Foreign Material		-	Absent	AOAC 965.38
Pesticides		-	According to European Union Legislation	GC-MSMS / LC-MSMS

Non-GMO Statement: Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

INSTRUCTIONS FOR PREPARATION

- Deposit the desired amount of dark chocolate in a melting tank.
- Be sure the temperature be between 45 °C (113 °F) and under 55 °C (131 °F).
- Make a crystallization curve and place in a mold the chocolate at a temperature of 29-31 °C (84.2 – 87.8 °F).

USES


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

NON-INTENDED USE: Consumption after expiration date, or under inappropriate storage conditions. These can alter the sensory, physicochemical and microbiological properties

SUITABLE FOR DIETS	(Y/N)
Kosher	Y
Vegetarian	Y
Vegan	Y

PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 20KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag COEXTRUSION HBA + WHITE PIGMENT	790 mm x 390 mm x 290 mm	20,076Kg
Secondary	Box BC 1130 K	382 mm x 278 mm x 310 mm	21kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	40 boxes		864,7Kg
Layers per pallet	4 layers – Maximum 7 layers		
Units per layer	10 boxes per layers		
Total pallet height	1,43 m		

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PRESENTATION 2,5KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	337mm x 270mm x 120mm	2,534Kg
Secondary	Box C 790K	398mm x 288mm x 226mm	10,58kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	50 boxes		554Kg
Layers per pallet	5 layers – Maximum 12 layers		
Units per layer	10 boxes per layer		
Total pallet height	1,28 m		

PRESENTATION 1KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	295mm x 190mm x 80mm	1,021Kg
Secondary	Box C 930K	323mm x 252mm x 256mm	10,68kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	75 boxes		826,3Kg
Layers per pallet	5 layers – Maximum 8 layers		
Units per layer	15 boxes per layer		
Total pallet height	1,43 m		

PRESENTATION 200G			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE	460mm x 120mm	206,94Kg
Secondary	Box C 540K	292mm x 218mm x 121mm	2,68kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	170 boxes		481,2Kg
Layers per pallet	10 layers – Maximum 13 layers		
Units per layer	17 boxes per layer		
Total pallet height	1,36 m		

STORAGE AND TRANSPORTATION REQUIREMENTS

SHELF LIFE: 2 years from manufacture date in recommended storage.

STORAGE CONDITIONS BEFORE AND AFTER OPENING: Store in a cool, dry place at temperature between 18 – 20 °C (64.4 – 68 °F) and relative humidity below 65%.

Away from the wall and floor to avoid humidity transfer.

Keep away from heat, light and strong odors.

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SEALS AND CERTIFICATIONS

PRODUCT: OU Kosher

MANAGEMENTS SYSTEMS: FSSC 22000, ISO 9001, BASC.

EDITED BY	REVIEWED BY	APPROVED BY
Packaging Auxiliary	Quality Control Manager Regulatory Affairs Manager Development Technological Professional	Development Technological Director

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