

# SPECIFICATION SHEET

Issued on: 25/03/2020  
Validity: 1 year after document issuing



## Chocolate Batons – Bake stable bittersweet chocolate



**Legal denomination** Dark chocolate battons  
46% min.\*cocoa

**Cocoa solids\*** 46% min.  
**Fat content** 27% min.

**List of ingredients** Sugar, cocoa mass, cocoa butter,  
emulsifier: SOYA lecithin, vanilla  
flavour\*\*.  
May contain MILK.



**Shape** Batons  
**Size** 8 cm

**Suitable for:**  
**Bakery applications**



**Recipe code** HC4627ACSTC19Z8A70  
**Sales code** 1246969



**Shelf life** 24 months from production date

**Storage** Keep cool (15-20°C) and dry (relative  
humidity <60%). No exposure to strong  
odours and/or direct sunlight.



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

### Chemical and physical characteristics:

Total fat content min. 27 %  
Moisture max. 1,0% IOCCC n°3 - 1952

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

### 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

### 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.

Energy (kJ)	2159
Energy (kcal)	517
Fat (g)	27,8
of which saturated (g)	16,8
of which mono-unsaturated (g)	9,7
of which polyunsaturated (g)	1,2
Carbohydrates (g)	57,2
of which sugars (g)	52,8
of which starch (g)	2,0
Fibre (g)	7,0
Protein (g)	5,4
Salt (mg)	5,16

### 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

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](http://www.velichegourmet.com/sustainability).

# LOGISTICS SHEET

Issued on: 25/03/2020  
Validity: 1 year after document issuing



## Chocolate Batons – Bake stable bittersweet chocolate



Legal denomination Dark chocolate battons  
46% min.\*cocoa

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

List of ingredients Sugar, cocoa mass, cocoa butter, emulsifier: SOYA lecithin, vanilla flavour\*\*. May contain MILK.



Shape Batons  
Packaging Chocolate batons in 12 \* 1,65 kg  
Size 8 cm  
Recipe code HC4627ACSTC19Z8A70  
Sales code 1246969

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



Customs code 1806.32.90  
Shelf life 24 months from production date



Unit 1,65 kg box  
Unit/Box 12  
Box/Pallet 24  
Layer/Pallet 2  
Box/Layer 12

Pallet Type Wood pallet (80\*120 cm)  
EAN code unit 5 420062 812048  
EAN code box 5 420062 813045

Dimensions/unit 24,7 \* 8,7 \* 10,2 cm  
Dimensions/box 27,6 \* 25,6 \* 41,7 cm  
Dimensions/pallet 80 \* 120 \* 98,4 cm  
Layer height 41,7 cm

Gross weight (weight of product and packaging)  
Gross weight/unit 1,7 kg  
Gross weight/box 20,7 kg  
Gross weight/pallet 517 kg

Net weight (weight of product without packaging)  
Net weight/unit 1,65 kg  
Net weight/box 19,8 kg  
Net weight/pallet 475,2 kg

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](http://www.velichegourmet.com/sustainability).