

Product description

Description	Cocoa mass in drops
Ingredients	Cocoa beans
Colour	Dark brown
Smell and flavour	Typical of cocoa beans, aromatic Typical of cocoa, aromatic.
Appearance	Compact, in drops

Physical chemical analysis

Fineness	Approx. 20-30 🗆 m
рН	5,6 ± 0,4
Fat content	51% ± 2
Water content	Max 2,8%
Drops size	2500 pcs/kg

Nutritional analysis (approximately per 100g)

2528 kJ/612 kcal
52 g
32 g
14 g
0,2 g
14 g
0,003 g
16 g

Microbiological analysis

Aerobic plate count at 30°C	<10.000 cfu/g
Yeasts and moulds	<100 cfu/g
Enterobacteriaceae	<100 cfu/g
Salmonella spp.	Absent / 25g
Escherichia coli	<10 cfu/g
Staphylococcus aureus	<10 cfu/g
Coliforms	<100 cfu/g

*Salt only from sodium naturally present in the product

Others specs

Allergens	May contain nuts and milk
GMO	The product doesn't contain Genetically Modified Organisms, nor has it undergone manipulations or processes that foresee its use (2003/1829/CE – 2003/1830/CE and any s.a.a.)
Packaging	Drops packed in plastic primary packaging conforming to the food contact External packaging in carton boxes Net weight: 12 kg
Storage	20 months in a cool, dry place (14-20° C, humidity <60%), away from heat sources
Gluten	The product doesn't contain gluten

Additional information

(Reg. 1907/2006CE) Safety data sheet - Non-dangerous product under normal conditions of use The product complies with the following National and Community regulations Decree 12/06/2003 n. 178 - Implementation of Dir. 2000/36/EC relating to cocoa and chocolate products intended for human consumption Reg. EU 915/2023 and any s.a.a. - On maximum levels for certain contaminants in foodstuffs Decree 94/2001 and any s.a.a. - On foods and their ingredients treated with ionizing radiation Produced in a facility that operates in compliance with the following National and EU legislation Reg. EC 852/2004 and any s.a.a. - On the hygiene of foodstuffs Reg. EC 178/2002 and any s.a.a. - On general principles and requirements of food law