

Product description:	Dark chocolate buttons Cocoa Solids: 54% minimum
Ingredients declaration (as would appear on the product label):	Sugar, Cocoa Mass, Cocoa Butter, Cocoa Powder, Butter Oil (MILK), Emulsifier (222 SOY lecithin, E476 PGPR), Flavouring (Ethyl vanillin)
Allergen advice:	For allergens, see ingredients declaration in BOLD Product contains MILK and SOYA Produced on a line that handles TREE NUTS
Product providence claims hew	Halal Certified Kosher Certified
Country of manufacture:	Turkey

Ingredient:	Compound Ingredients:	Function:	Supplier	Country of origin:
Sugar	N/A	Sweetener	Turkseker	Turkey
Cocoa Mass	N/A		Onem Gida	West Africa
Cocoa Butter	N/A		Onem Gida	West Africa
Cocoa Powder	N/A		Onem Gida	West Africa
Butter Oil (Milk)	N/A		Enka Sut	
soy Lecithin E322	N/A	Emulsifier	Haneil	Turkey
Polyglycerol Polyricinoleate E476	N/A	Emulsifier	Palsgaard	Netherlands
Flavour (Ethyl Vanillin)	N/A	Flavouring	Borregaard	Norway

Our certificates



Butter Oil Information

Country of Origin	Turkey
Country of Manufacture	Turkey
EC Registration Plant Number:	Akgida 54-0037
Heat Treatment Applied	Yes — Pasteurisation

HACCP information

Please provide the proces flow diagram and critical control point summary for the product:	Yes
--	-----

Organoleptic standards:

Criteria	Target:	Reject:
Appearance:	Uniform button shapes, dark brown in colour	Not uniform button shapes, not dark brown in colour
Colour:	Dark brown in colour	Not dark brown in colour
Odour:	Typical dark chocolate odour without any off odours present	Not typical dark chocolate odour with off odours present
Flavour:	Typical dark chocolate flavour without any off flavours present	Not typical dark chocolate flavour with off flavours present
Texture:	Smooth mouthfeel	Not smooth mouthfeel, presence of foreign bodies

Product photographic standards:



Our certificates



Foodcom S.A.
Komedy 2/3 , 02-517 Warsaw
NIP: 5213680286,
REGON:147463542
www.foodcom.eu

Formulated

Valeriia Radchenko
vradchenko@foodcom.pl

Approved by

Mateusz Augustyniak
maugustyniak@foodcom.pl

Physical standards:

Criteria:	Unit of measure (example 100g, carton, 1000kg)	Target /Max	Method:	Frequency:	Positive release (yes/no)
Dimensions (Diameter)	100% throughput	Mfn:10 mm Max 35mm	Physical Measure	Every Batch	Yes
Colour Difference (dE*)	Not applicable	Max 3	Hunterlab	Every Batch	Yes
Particle Size	Micron	Min 19 microns Max 23 microns	Micrometer	Every Batch	Yes

Chemical standards:

Criteria:	Target & Max	Method:	Number of samples:	Frequency:	Positive release (yes/no)
Fat content	32-34%	AOAC 963.15	One sample (composite)	Once a month	Yes
Moisture content	Max. 1.0%	TS211	One sample (composite)	Every batch	Yes
Viscosity	Min. 10,0 poise Max. 30 poise	Haake 550 rheometer	One sample (composite)	Every batch	Yes
Yield value	Min 50 dyn/cm2 Max 120 dyn/cm2	Haake 550 rheometer	One sample (composite)	Every batch	Yes
Laboratory used:	Internal				
Laboratory accreditation:	Not certified but take part in proficiency testing				

Our certificates



Microbiological standards:

Is the product subject to heat treatment						Yes
Temperature	190C Min	Time	5 seconds min	Monitoring frequency.	2 times per shift (begin & end)	

Details: (please indicate what heat treatment the product undergoes) Minimum 4.2 bar pressure. Debacterisation step for cocoa beans prior to use by factory

Product commercially sterile

no

Criteria:	Target & Max	Method:	Number of samples:	Frequency:	Positive release (yes/no)
Aerobic Colony Count cfu/g	Target: 10,000 cfu/g Maximum: cfu/g (3 samples max)	FDA CFSAN BAM 2001	5 samples per lot number	Every lot number	Yes
Coliforms cfu/g	Target: 10 cfu/g Maximum: <100 cfu/g (2 samples max)	ISO4832	5 samples per lot number	Every lot number	Yes
Salmonella Spp in 25g	Target: Not detected Maximum: Not detected in 25g	Vidas Salmonella, IS06579	5 samples per lot number	Every lot number	Yes
Moulds cfu/g	Target: 100 cfu/g Maximum: cfu/g (2 samples max)	ISO21527-2	5 samples per lot number	Every lot number	Yes

Laboratory used: Internal

Laboratory accreditation: Not certified, but take part in proficiency testing

Our certificates



Specification code DCP/1/OP
 Date 01/07/2024

Heavy metals:

Criteria	Target / Max	Method:	Number of samples:	Frequency:	Positive release (yes/no)
Cadmium	0,3 mg/kg (ppm)	NMKL 186	One sample (composite)	Annual	Yes
Laboratory used:		Campden BRI			
Laboratory accreditation:		ISO17025/UKAS			

Agrochemicals — Pesticides

Criteria:	Frequency	Target & Max
Multi-screen analysis	1 sample (composite) annually	Confirms to EU/ UK regulations
Laboratory used:		ALS Laboratories
Laboratory accreditation:		UKAS Accredited

Source of theoretical data:	Calculated from raw material specification supplying data
-----------------------------	---

Calculation information:

Laboratory used for analytical data:	Microsearch Laboratories
--------------------------------------	--------------------------

Laboratory accreditation?	UKAS/ISO17025
---------------------------	---------------

Our certificates



Foodcom S.A.
 Komedya 2/3 , 02-517 Warsaw
 NIP: 5213680286,
 REGON:147463542
www.foodcom.eu

Formulated

Valeriia Radchenko
vradchenko@foodcom.pl

Approved by

Mateusz Augustyniak
maugustyniak@foodcom.pl

Nutritional standards:

Criteria	Typical value (per 100g/ 100ml):	Method:	Frequency:
Energy (10)	2219	Theoretical	Every product formulation review
Energy (kcal)	533	Theoretical	Every product formulation review
Fat (g)	33.3	Theoretical	Every product formulation review
- Of which saturates (g)	21.0	Theoretical	Every product formulation review
- monounsaturates (g)	10.5	Theoretical	Every product formulation review
-polyunsaturates (g)	1.1	Theoretical	Every product formulation review
Total Carbohydrates (g)	47.2	Theoretical	Every product formulation review
— Of which sugars (g)	43.9	Theoretical	Every product formulation review
Total dietary fibre (g)	8.5	Theoretical	Every product formulation review
Protein (g)	6.8	Theoretical	Every product formulation review
Total sodium (mg)	3.4	Theoretical	Every product formulation review
Salt (g)	0.0	Theoretical	Every product formulation review
Ash (g)	0.5	Theoretical	Every product formulation review
Moisture (g)	2219	Theoretical	Every product formulation review

Our certificates



Metal detection / Product protection:

Metal detection used Yes

Position: After packaging

Metal detector rejection mechanism type: Automatic alarm and arm rejection

Metal detector sensitivity: Fe: 0.794mm
Non Fe: 0.8mm SS: Imm

Metal detector check frequency: Every 4 hours/ begining of production/ end of production

Primary packaging information:

Primary packaging type Stitched brown kraft paper bag with HDPE liner

Quantity per unit 25 kg

Storage conditions and shelf-life information (ambient / frozen)

Storage conditions (unopened): Store product in a cool, dry place from direct sunlight, odours and tains at maximum 25 C and max Relative humidity 65%

Storage conditions (opened) Reseal product and store product in a cool, dry place from direct sunlight, odours and tains at maximum 25 C and max Relative humidity 65%

Maximum shelf-life (unopened) 365 days

Maximum shelf-life (opened): Unaffected if product is resealed and stored correctly

Minimum life into customer: 50% of total shelf life

Suitable for freezing No data to suport freezing od the product

Storage temperature Maximum 25 C

Our certificates



Allergen information

Criteria	Product free from?
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) and products thereof	yes
Eggs and products thereof	yes
Crustaceans and products thereof	yes
Peanuts and products thereof	yes
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland) and product thereof	yes
Soya beans and products thereof	no
Milk and products thereof (including Lactose)	no
Lupin and products thereof	yes
Celery and products thereof	yes
Mustard and products thereof	yes
Sesame seeds and products thereof	yes
Molluscs and products thereof	yes
Sulphur dioxide and sulphite (>10 ppm)	yes

Our certificates



Foodcom S.A.
 Komedya 2/3 , 02-517 Warsaw
 NIP: 5213680286,
 REGON:147463542
www.foodcom.eu

Formulated

Valeriia Radchenko
vradchenko@foodcom.pl

Approved by

Mateusz Augustyniak
maugustyniak@foodcom.pl