



DESCRIPCIÓN PRODUCTO TERMINADO

Revisión

0

Fecha de modificación

13/05/2020

Producto

Cordillera - Cacao mass coins - USA

Sedes

Rionegro

Marca

Cordillera

Material

1018434 - Licor de chocolate dep x 20 kg

Composición

Cocoa mass

Presentación Comercial

Net wt. 20 kg (44 lb)

Descripción del Producto

Cacao mass

Zona / Línea

Zone A and Zone F

Forma de uso y consumidores o clientes potenciales

Industrial and / or food service customers, as a raw material in the production of food products for direct consumption

Tipo y material de empaque

Internal bag: PE

External: Corrugated box

Importadores y/o Distribuidores y/o Reempacadores y/o Cliente (Si aplica)

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N/A

Fabricante y dirección

Compañía Nacional de Chocolates S.A.S.,Address: Km. 2 Vía Belén Rionegro, Antioquia.

Vida útil

24 months

Forma de preparación

According to customer needs

Perfil de sabor / Textura

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Características del producto

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Tipo característica	Característica / Actividad	Descripción especificaciones
1. Note	[1] According to quality plan.	---
1. Note	* Tests carried out in our laboratories and/or external laboratories	---
2. Physicochemical	[1] Aflatoxins B1, B2, G1, G2 in µg/kg	< 10 / AOAC 991.31
2. Physicochemical	*Fat [%]	48.0 min./AOCS AK 4.95
2. Physicochemical	[1] Pesticides	Legal compliance: Resolución 2906 de 2007 Colombia, Directive 91/414 de CE, Regulating Pesticides in Food: The Delaney Paradox [1987]
2. Physicochemical	*Retained mesh 75 micrón	At least 3,5%/ OICCC E/1970
2. Physicochemical	*pH [10%]	5.0 – 6.0 /AOAC 970.21 [a]
2. Physicochemical	* Lead in mg/kg	< 0.5 /AOAC 999.10
3. Microbiological	*Salmonella SP /25 g	Negative / AFNOR 3M 01/16-11/16
3. Microbiological	*E. Coli MPN/ml	<3 / AOAC 966.24
4. Sensory	*Tactile texture	Solid
4. Sensory	*Appearance	Coins
4. Sensory	*Odor	Chocolate
4. Sensory	*Mouth Texture	Soft, melting
4. Sensory	*Color	Brown
5. Food Safety	Foreign material	Absence/ Visual
6. Allergens	Gluten	Negative

6. Allergens	Milk	May contain
Información de orden nutricional		
6. Allergens	Peanut and tree nuts	Manufactured in a facility that
<h1>Nutrition Facts</h1> <p>servings per container</p> <p>Serving size (100g)</p> <hr/> <p>Amount per serving</p> <p>Calories 630</p> <hr/> <p style="text-align: right;">% Daily Value*</p> <p>Total Fat 49g 63%</p> <p>Saturated Fat 30g 150%</p> <p>Trans Fat 0g</p> <p>Cholesterol 0mg 0%</p> <p>Sodium 0mg 0%</p> <p>Total Carbohydrate 35g 13%</p> <p>Dietary Fiber 31g 111%</p> <p>Total Sugars 0g</p> <p>Includes 0g Added Sugars 0%</p> <p>Protein 11g</p> <hr/> <p>Vitamin D 2mcg 10%</p> <p>Calcium 110mg 8%</p> <p>Iron 9mg 50%</p> <p>Potassium 1027mg 20%</p> <hr/> <p>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</p>		<p>cesses peanuts and tree nuts</p> <p>mond, hazelnut, cashew, macadamia</p> <p>s)</p> <p>y contain</p>

Condiciones almacenamiento y transporte

Store at temperatures below 68°F /20°C and relative humidity below 50%, in well ventilated areas with no strong odours.

Instrucciones especiales de manejo y/o uso

If the final consumer has any health condition related to the ingredients declared on this sheet, avoid consuming the product

Usos previstos

Applications for food manufacturing

Observaciones

Note 1:

Use conditions are beyond our control, it is suggested to follow the recommendations in the laboratory itself prior to industrial use

Métodos de distribución

For distribution, the product must be transported in vehicles completely dry, completely covered and refrigerated.

Requisitos específicos de etiquetado

Legislative Colombian: Meets Resolution 5109 / 2005.

Legislative International: Code of Federal Regulation, titulo 21- Food and Drugs, PART 101- FOOD LABELING

Languages: Bilingual.

May contain milk and soy

Manufactured in a facility that processes peanuts and tree nuts (almond, hazelnut, cashew, macadamia nuts)

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