



PRODUCT DATASHEET

Review

8

Date of update

05/02/2021

Product

Cordillera - Semi-sweet Single-Origin Chocolate 53% cocoa-USA

Location

Rionegro

Brand

Cordillera

Ingredients

Ingredients: Sugar, cacao mass, cacao butter, emulsifier (soy lecithin (not produced using biotechnology)) and natural vanilla flavor

Sanitary registration number

RSAD16I17602

Packaging

Drops x 1 kg

Dropsx 5 kg

Drops x 10 kg

Drops x 20 Kg

Drops x 22.7 kg

Product Description

Semi-sweet Single-Origin Chocolate 53% cocoa

Way of use and potential users or clients

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

Type and material packing

Drops x 1 Kg: PETBOPPmetPE

Drops x 5 Kg: PET/PE

Drops x 10 Kg: PE

Drops x 20 Kg: PE

External : Corrugated box

Manufacturer / Address

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

Shelf Life

24 months

Directions

According to customer needs

Product Characteristics

Type	Characteristic / Activity	Specification
1. Note	*Tests carried out in our laboratories and / or external laboratories.	-
1. Note	[1] According to quality plan	--
2. Physicochemical	pH (10%)	5 - 6 / AOAC 970.21 [a]
2. Physicochemical	Particle Size [µm]	24 max. / Internal Method CNCH
2. Physicochemical	Fat [%]	34 - 38 / AOCS AK 4.95
2. Physicochemical	[1] Pesticides	Legal compliance for cocoa and sugar
2. Physicochemical	*Viscosity 40°C [cP]	6000 - 10000 / OICCC E/ 1973
2. Physicochemical	[1] aflatoxins B1,B2, G1. G2 in µg/kg	< 10 / AOAC 991.31

2. Physicochemical	[1]Lead in mg/kg	< 0,1 / AOAC 999.1
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	*Appearance	Drops
4. Sensory	*Tactile Texture	Solid
4. Sensory	*Mouth Texture	Soft, melting
4. Sensory	*Flavor	Chocolate, sweet, bitter
4. Sensory	*Color	Dark Brown
4. Sensory	*Odor	Chocolate
5. Food Safety	Foreign material	Absence/visual
6. Allergens	Peanuts	Manufactured in a facility that processes peanuts
6. Allergens	Soy Lecithin	Positive/Composition
6. Allergens	Tree Nuts	Manufactured in a facility that processes tree nuts (Hazelnut, macadamia, coconut, cashew, almond)
6. Allergens	Milk and derivatives	May contain
6. Allergens	Wheat/Gluten	May contain

Nutrition facts

Nutrition Facts

Nutrition Facts		
50 Servings per Container		
Serving Size (100 g)		
Amount per Serving		
Calories	560	
% Daily Value**		
Total Fat 35 g		45%
Saturated Fat 22 g		110%
Trans Fat 0 g		
Cholesterol 0 mg		0%
Sodium 30 mg		1%
Total Carbohydrate 56g		20%
Dietary Fiber 6 g		21%
Total Sugars 47 g		
Includes 47 g Added Sugars		94%
Protein 6g		
Vitamin D 0 mcg 0% • Calcium 46 mg 4%		
Iron 3 mg 15% • Potassium 419 mg 8%		
**The % Daily Value (DV) 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.		

Storage and transport conditions

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

Special use and operation instructions

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

Intended use

Applications for food manufacturing

Observation

Note 1:

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

Note 2:

The information contained in this specification sheet is constructed from the raw materials used.

To verify legal compliance, must be consulted the matrix of statutory requirements of the Company

Distribution method

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

Specific labeling requirements

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

May contain milk and gluten

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

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