



PRODUCT DATASHEET

Review

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Date of update

10/03/2022

Product

Cordillera - White Chocolate 30% cocoa - USA

Location

Rionegro

Brand

Cordillera

Ingredients

Ingredients: Cocoa butter, Sugar, whole milk, skimmed milk, lactose, milk cream, milk fat, emulsifier (soy lecithin (not produced using biotechnology)), natural flavor (vanilla).

Sanitary registration number

NSA-003027-2017 Vigencia 2027/06/05

Packaging

Drops x 1 Kg

Drops 5 Kg:

Drops x 10 Kg

Drops x 20 Kg

Product Description

White chocolate 30% Cocoa

Way of use and potential users or clients

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

Type and material packing

Drops x 1 Kg: PET/BOPPmet/PE

Drops x 5 Kg: Pet/BoppMet/Pe

Drops x 10 Kg: Pe

Drops x 20 Kg: Pe

Manufacturer / Address

Compañía Nacional de Chocolates S.A.S Km 2 vía Belén Rionegro - Antioquia

Shelf Life

12 months

Directions

In a warming chamber or microwave oven, melt the coverture between 40°C (104°F). Once it has melted, separate 2/3 of the product and lower the temperature to 28°C (80.6°F). Once it has reached the temperature, incorporate the 1/3 to complete the product. The final temperature must be at 32°C (87,8°F).

Microwave oven: Follow the same method using an appropriate container.

Product Characteristics

Type	Characteristic / Activity	Specification
1. Note	*Tests carried out at internal laboratories and / or external laboratories.	-
2. Physicochemical	*Particle size [microns]	24 Max. / Internal Method
2. Physicochemical	*Fat [%]	33 - 35 / AOCS AK 4.95
2. Physicochemical	pH (10%)	6.0 – 7.0 /AOAC 970.21 [a]
2. Physicochemical	[1] Pesticides	Legal compliance for cocoa and sugar
2. Physicochemical	[1] aflatoxins B1,B2, G1. G2 in ug/kg	< 10 / AOAC 991.31
2. Physicochemical	[1] According to quality plan	--
2.	*viscosity 40°C [cp]	6000 - 10000 / OICCC

Physicochemical		E/19/3
2. Physicochemical	[1] 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	*Flavor	White Chocolate
4. Sensory	*Texture	Compact
4. Sensory	*Odor	White Chocolate
4. Sensory	*Color	White
4. Sensory	*Tests carried out in our laboratories and / or external laboratories CNCh	-
5. Food Safety	Foreign material	Absence/visual
6. Allergens	Wheat/Gluten	May contain
6. Allergens	Milk and derivatives	Positive- Composition
6. Allergens	Soy Lecithin	Positive- Composition
6. Allergens	Tree Nuts	May contain (almond, hazelnut, cashew, macadamia nuts)
6. Allergens	Peanuts	May contain

Nutrition facts

Nutrition Facts

Nutrition Facts		
50 Servings per Container		
Serving Size (100 g)		
Amount per Serving		
Calories	550	
% Daily Value**		
Total Fat 34 g		44%
Saturated Fat 22 g		110%
Trans Fat 0 g		
Cholesterol 15 mg		5%
Sodium 140 mg		6%
Total Carbohydrate 54g		20%
Dietary Fiber 2 g		7%
Total Sugars 43 g		
Includes 26 g Added Sugars		52%
Protein 8 g		
Vitamin D 0 mcg 0% • Calcium 280mg 20%		
Iron 0mg 0% • Potassium 360mg 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.		
Información nutricional válida para / nutritional information for: USA		

Storage and transport conditions

Optimum storage conditions are temperature not exceeding 68°F /20°C at less than 50% relative humidity in well ventilated area 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

Distribution method

For distribution, the product must be transported in vehicles completely dry and completely covered and refrigerated. Customer means of transport: Truck, Boat.

Specific labeling requirements

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

May contain tree nuts (Almond, hazelnut, cashew, macadamia nuts), peanut and Wheat/Gluten

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