



DIPA
2980 A.JULIEN PANCHOT 66968 PERPIGNAN cedex 9
TEL: 04.68.56.35.35 FAX: 04 68 56 35 48

Product reference
16124

TECHNICAL DATA SHEET

Index: 8
Created: 11/06/21
Página 1 de 2

Title:

PALETS DE CHOCOLAT DE COUVERTURE NOIR - CACAO 64% MINIMUM
DARK COUVERTURE CHOCOLATE BUTTONS - COCOA 64% MINIMUM
CEMOI TRADITION - BOITE 5KG

Sales Denomination:

dark couverture chocolate

Ingredient list

cocoa mass, sugar, cocoa butter, emulsifier : sunflower lecithin (E322), vanilla natural flavouring

Cocoa solids : 64% minimum

Allergen cross contaminations (according to Regulation (EU) N° 1169/2011 - Annex II)

May contain traces of milk and nuts.

Nutritional values (Average value for 100g)

Nutrition information (per 100g)

| Nutritional Values | Target | Unit |
|--------------------|--------|------|
| Energy | 2355 | kJ |
| Energy | 567 | kcal |
| Fat | 40 | g |
| of which saturates | 25 | g |
| Carbohydrate | 40 | g |
| of which sugars | 37 | g |
| Fiber | 8,8 | g |
| Protein | 7,2 | g |
| Salt | 0,02 | g |

Additional information

Net weight: 5.00 kg

Manufactured in France



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Physical and chemical characteristics:

| Test | Target | Unit | Tolerance |
|----------|--------|------|-----------|
| Moisture | 1,0 | % | Maximum |
| Fat | 41,0 | % | +/- 1,5 |
| Sucrose | 34,1 | % | +/- 1,9 |

Microbiologic characteristics:

| Test | Target | Unit |
|---------------------------|--------------|--------|
| Aerobic mesophiles | < 5000 | / g |
| Enterobacteria | < 10 | / g |
| E.coli | < 10 | / g |
| Salmonella | Not detected | / 25 g |
| Staphylococcus pathogenic | Not detected | / g |
| Moulds | < 50 | / g |
| Yeasts | < 50 | / g |

The product is considered satisfactory if the results are lower than the maximum and acceptable if the rules are overstept by a factor nonsuperior to 10 (1 log). Except for E. Coli

Storage conditions / shelf life:

To 15°C-18°C. Store in dry place, away from foreign odours and preserved from direct sunlight.

Best Before: 24 months

Packaging : BOX

GMO Guarantee

We certify that no ingredient is produced from GMO raw material , their labelling is compliant with current regulation.

Ionization guarantee

We certify that this product is not treated by ionization and does not contain any ingredient or additive ionized.

The information of this technical data sheet is only given as an indication and does not mean an engagement on our part.