

# Product Specification

CS58S Maracaibo Créole 49%

**Felchlin**  
SWITZERLAND

## Base Data / General Information

**Article No.** CS58S  
**Article Name** Maracaibo Créole 49%  
**Customer** 101117  
**Customer Name** Chef Rubber LLC  
**Customer Article No.**  
**Customer Article Name**

**EAN**



7611326670544

**Customs Tariff Number (Customs Tariff No.)** 1806.9031  
**Legal Declaration** Milk chocolate couverture  
**Article Description** Rondo

**Contact**

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## Use, Application, Description, Dosage

**Instructions for Use** To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

**Processing Properties**

## Certifications

Halal  
Kosher Dairy

## Ingredients/Composition/Declaration

**Country of Origin** CH  
**Declaration** sugar, cacao kernel (31%) (Venezuela), cacao butter, **cream** powder, skimmed **milk** powder, emulsifier (E322: **soya** lecithin), vanilla Madagascar  
cocoa: 49 % minimum

## Allergy Management

**Declaration of Traces** May contain traces of hazelnuts, almonds.

## Nutritional Declaration per 100g (calculated)

Energy	593 kcal
	2463 kJ
Fat	42.9 g
thereof saturated fat	26.6 g
Carbohydrate	42.3 g
thereof types of sugars	39.6 g
thereof added sugar	35.3 g
Dietary fiber	5.5 g
Protein	6.0 g
Salt	0.1 g

## Sensory Product Description

Odour typical dark couverture  
Taste typical dark couverture with cream caramel note  
Colour dark brown, similar to Pantone 497C  
Texture firm

## Physical Parameter

	Lower Tol.	Set Point	Upper Tol.
Viscosity (40°C) - IOCCC	0.850		1.150 Pa.s

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Fineness	12.000	16.000	18.000	my
Cadmium (Cd)			0.300	mg/kg

## Microbiological Data

	Lower Tol.	Set Point	Upper Tol.
Mesophilic aerobic bacteria (TPC) CFU/g ISO-4833-1			5000.000
Enterobacteriaceae CFU/g ISO-21528-2			100.000
Escherichia coli CFU/g ISO-16649-2			0.000
Yeast CFU/g ISO-21527-1/2			100.000
Mould CFU/g ISO-21527-1/2			100.000
Staphylococcus aureus CFU/g ISO-6888-1			100.000
Salmonella CFU/25g ISO-6579-1			0.000

### Microbiological legend:

- CFU/g: colony forming unit per gram
- Aerobic mesophilic bacteria "0" corresponds to the detection limit 10 CFU/g
- Enterobacteriaceae "0" corresponds to the detection limit 1 CFU/g (0-10 CFU qualitative detection limit at and above 10 CFU quantitative detectable)
- Escherichia coli "0" corresponds to undetectable / g
- Yeast and mould "0" corresponds to the detection limit 20 CFU/g
- Coagulase positive staphylococci "0" corresponds to the detection limit 100 CFU/g
- Salmonella "0" corresponds to undetectable in 25 g
- Coliform bacteria MPN method "0" corresponds to undetectable in 2.22g
- Osmotolerant yeast detection limit 10 CFU/g
- Enterococci detection limit 100 CFU/g
- Listeria monocytogenes detection limit 10 CFU/g
- Aerobic mesophilic etrangers bacteria detection limit 10 CFU/g

## Logistical Data (transport, storage, shelf life)

Sales Unit	Carton
Gross Weight	6.350 kg
Net Weight	6.000 kg
Volume	0.013 m3
Sales Unit per Pallet	96
Guaranteed Remaining Shelf Life	360
Shelf Life in Days	540
Storage Conditions	Cool and dry 8 - 18°C / 46 - 65°F

## Conformity

### Legal Requirements

The supplied product complies with actual EU and Swiss legislation in regard to GMO:

- Regulation (EC) No. 1829/2003 on genetically modified food and feed of 22nd Sept. 2003 (and consolidated versions)
  - Regulation (EG) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms of 22nd Sept. 2003 (and consolidated versions)
  - SR817.02 Food and Commodities Regulation from 16th December 2016 (LGV) (incl. revisions)
  - SR817.022.51 Regulation of the Federal Department of Home Affairs concerning genetically changed Food (VGVL) from 23rd Nov. 2005 (incl. revisions)
  - SR817.022.16 Regulation of the Federal Department of Home Affairs concerning Information about Food (LIV) from 16th Dec. 2016 (incl. revisions)
- The traceability for all GMO-free ingredients is guaranteed to their origin.

The supplied product complies with actual EU and Swiss legislation in regard to pesticides and contaminations including:

- SR817.021.23 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Pesticides in or on Products of Plant or Animal Origin (VPHR) from 16th Dec. 2016 (incl. revisions)
- SR817.022.15 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Contaminants (VHK) from 16th Dec. 2016 (incl. revisions)
- Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety of 28 January 2002 (and consolidated versions)
- Regulation (EC) No 1333/2008 on food additives of 16 December 2008 (and consolidated versions)
- Council Regulation (EEC) No 315/93 laying down Community procedures for contaminants in food of 8 February 1993 (and consolidated versions)
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin of 23 February (and consolidated versions)

### Radiation Treatment

The product has not undergone irradiation treatment

### Nanotechnology

The product is free of Nano technology

### Conditions of Use

Felchlin Switzerland provides distribution partners access to detailed specifications to, for example, assist with recipe calculations. Please treat this information as confidential and do not distribute it unnecessarily such as publishing specification information in your sales portfolios or on your website

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## Nutrition Facts

60 Servings per container

**Serving size** 100 g

**Amount per serving**

**Calories** 593

**% Daily Value \***

**Total Fat** 42.9 g 55.0 %

Saturated Fat 26.6 g 133.0 %

Trans Fat 0.5 g

**Cholesterol** 26 mg 9.0 %

**Sodium** 40 mg 0.0 %

**Total Carbohydrate** 42.3 g 15.4 %

Dietary Fiber 5.5 g 19.6 %

Total Sugars 39.6 g

Includes 35.3 g Added Sugars 70.6 %

**Protein** 6.0 g

Vitamin D 2 mcg 10.0 %

Calcium 123 mg 9.0 %

Iron 8 mg 44.0 %

Potassium 370 mg 8.0 %

\* 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.