#### DF03E Vegan Choc Brun 44% Organic



Base Data / General Information

Article No.

**Article Name** 

Customer

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Customer Article No.

**Customer Article Name** 

DF03E

Vegan Choc Brun 44% Organic

101117

Chef Rubber LLC

EAN

**Customs Tariff Number (Customs Tariff No.)** 

Legal Declaration **Article Description**  1806.2085

Cacao based product

Contact

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Use, Application, Description, Dosage

Instructions for Use

Chocolate bars, Cookies, Brownies, Muffins, Crème Brûlée, Pastryfillings and Pralines

**Properties** Certifications

Processing

CH-US Organic Equivalency Arrangement

Kosher Dairy

Organic Farming Ordinance (CH)

Organic Farming Ordinance (EU) "non-EU Agriculture"

Ingredients/Composition/Declaration

**Country of Origin** Declaration

CH

cacao butter (Dominican Republic) (33%), cane sugar (Paraguay), rice syrup powder (Pakistan), cacao kernel (Ghana) (11%), almonds (Spain), emulsifier (E322: sunflower

lecithin), vanilla extract Madagascar

cocoa: 44 % minimum

**Allergy Management** 

**Declaration of Traces** 

May contain traces of milk (including lactose), hazelnuts, pistachios.

Nutritional Declaration per 100g (calculated)

Energy	611	kcal
	2542	kJ
Fat	43.9	g
thereof saturated fat	25.4	g
Carbohydrate	49.3	g
thereof types of sugars	36.7	g
thereof added sugar	36.3	g
Dietary fiber	3.0	g
Protein	3.0	g
Salt	0.1	g

#### **Sensory Product Description**

Odour chocolaty, nutty

Taste sweet, nutty, chocolaty

Colour dark brown, similar to Pantone 478C

Texture firm

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Physical Parameter				
	Lower Tol.	Set Point	Upper Tol.	
Viscosity (40°C) - IOCCC	0.900		1.300	Pa.s
Fineness	9.000	16.000	18.000	my

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			10.000
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			10.000
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
 5.500 kg

 Net Weight
 5.000 kg

 Volume
 0.009 m3

 Sales Unit per Pallet
 108

 Guaranteed Remaining Shelf Life
 360

 Shelf Life in Days
 540

Storage Conditions Cool and dry 8 - 18°C / 46 - 65°F

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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)

The product has not undergone irradiation treatment

The product is free of Nano technology

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

**Radiation Treatment** 

Nanotechnology

Conditions of Use

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<b>Nutrition F</b>	acts	
50 Servings per container		
Serving size	100 g	
Amount per serving		
Calories	611	
% [	Daily Value *	
Total Fat 43.9 g	56.3 %	
Saturated Fat 25.4 g	127.0 %	
Trans Fat 0.2 g		
Cholesterol 0 mg	0.0 %	
Sodium 23 mg	1.0 %	
<b>Total Carbohydrate</b> 49.3 g	17.9 %	
Dietary Fiber 3.0 g	10.7 %	
Total Sugars 36.7 g		
Includes 36.3 g Added Sugars	72.6 %	
Protein 3.0 g		
Vitamin D 0 mcg	0.0 %	
Calcium 136 mg	10.0 %	
Iron 3 mg	17.0 %	
Potassium 167 mg	4.0 %	
* 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.		