


DATE: 20/7/2022			CHOCOLATE DEL CARIBE S.A.		
					
MADE BY: QA	TECHNICAL DATA SHEET	PAGES: 1 of 3			
REVIEWED BY: General management	ET-04.02	VERSION: 1.2			
APPROVED: General management	<b>70% CHOCOLATE</b>	VERSION 7 Feb 2023			

**MANUFACTURER IDENTIFICATION:**

Name: CHOCOLATE DEL CARIBE SA

Address: 800 m East from the main entrance of Guácimo, Limón, Costa Rica.

Telephone number: (506) 27166636

Cell: (506) 83937442

Email: [hhermelink@hotmail.com](mailto:hhermelink@hotmail.com)

Contact person: Hugo Hermelink / Wendy Leiva

**PRODUCT DESCRIPTION:**

**70% CHOCOLATE**

This chocolate is produced with high quality fine flavor Central American cocoa beans. These have been well fermented, classified, cleaned and roasted to preserve and enhance its aroma and taste. This chocolate has a cocoa fat content of 40%, contains sunflower lecithin as an emulsifier and no other added fats.

**INGREDIENTS**

63.6% Cocoa Nibs, 6% cocoa butter and 30% cane sugar and 0.4% sunflower lecithin.

**PACKING**

Primary packaging: aluminized bags with bellows and flat bottom

Secondary packaging: corrugated cardboard boxes.

Gross weight: 10.50 Kg

Net weight: 10.00 Kg

**APPLICATIONS**


Appropriate for the production of bonbons, chocolate bars, dipping, flavoring, panning or as customer recipe.

**CHEMICAL AND PHYSICAL SPECIFICATIONS**

Fat content	40.4%
Ph	5,5 – 5,9
Moisture	< 2%
Particle size	18 – 22 microns
Melting point	> 33 °C
Cocoa husk content	< 0.95%
Shelf life	24 months

**MICROBIOLOGICAL SPECIFICATIONS**

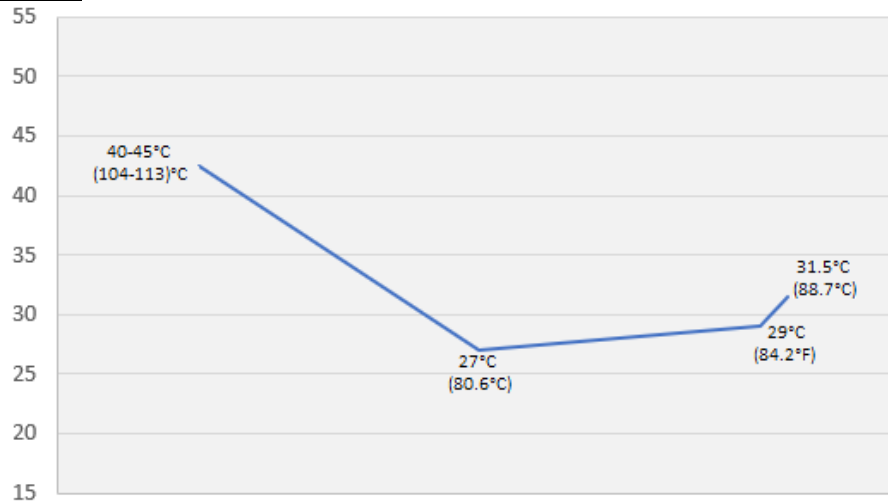
Yeast and molds	< 100 cfu/g
Salmonella	Absence (250 g)
E. Coli	Absence (250g)
Enterobacteriaceae	< 10 cfu/g
Total coliform count	< 10 cfu/g

DATE: 20/7/2022			<b>CHOCOLATE DEL CARIBE S.A.</b>  <b>DEL CARIBE</b> CHOCOLATE		
MADE BY: QA	TECHNICAL DATA SHEET		PAGES: 2 of 3		
REVIEWED BY: General management	ET-04.02		VERSION: 1.2		
APPROVED: General management	<b>70% CHOCOLATE</b>		VERSION 7 Feb 2023		

### **INSTRUCTIONS TO USE**

Deposit the required amount of chocolate in a melting device, heat the chocolate to a homogeneous temperature between 40°C – 45°C to completely melt the crystalline structure. To temper this chocolate, follow the temperature curve below, making sure the entirety of the chocolate reaches these temperatures in each step: 40-45°C (104-113°F); 27°C (80.6 °F); 31.5°C (88.7°F). After tempering, place the chocolate in your favorite molds and cool to 14-16°C at < 50% RH until fully solidified.

#### **Temper Curve**



### **STORAGE CONDITIONS**

Store in a clean, dry and odorless environment, ideal storage temperatures are 18-22 °C and < 50% relative humidity. The product should be placed in an area that allows proper air circulation and should not be exposed to direct sunlight.

### **TRANSPORT METHOD**

Transport in a clean and dry refrigerated container exclusively for food, free of leaks, strange odors, grease stains or excessive humidity, without exposing the product to direct sunlight.

### **RECORDS**

The manufacturing conditions of this product comply with the legislation of the Costa Rican government and is allowed by means of an Operating Permit from the Food Control Directorate of the Ministry of Health of Costa Rica.

DATE: 20/7/2022

## CHOCOLATE DEL CARIBE S.A.



MADE BY: QA	TECHNICAL DATA SHEET	PAGES: 3 of 3
REVIEWED BY: General management	ET-04.02	VERSION: 1.2
APPROVED: General management	<b>70% CHOCOLATE</b>	VERSION 7 Feb 2023

**ALLERGEN INFORMATION***According to EU Regulation*

Allergen/Sensitizing Agent	Present in the production line	Present in the same building / warehouse	Not present
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts, nuts, and thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Dried fruits and thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites (>10 ppm)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and product thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and product thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

DATE: 20/7/2022

CHOCOLATE DEL CARIBE S.A.



MADE BY: QA	TECHNICAL DATA SHEET	PAGES: 4 of 3
REVIEWED BY: General management	ET-04.02	VERSION: 1.2
APPROVED: General management	<b>70% CHOCOLATE</b>	VERSION 7 Feb 2023

**APROXIMATE NUTRITIONAL VALUES**

100g nutritional data		
Content	Unit	Value
Calories	kcal	592.2
Total Fat	g	40.4
Saturated Fat	g	26.2
Trans Fat	g	0.0
Cholesterol	mg	0.0
Sodium	mg	0.1
Carbohydrate	g	49.7
Fiber	g	17.4
Total Sugar	g	30.0
Added Sugars	g	30.0
Protein	g	6.2
Vitamin D	µg	0.0
Calcium	mg	22.9
Iron	mg	1.2
Potassium	mg	729.1