

# **TECHNICAL SPECIFICATION**

Code: TAB-01

VERSION: 2.0

This version replaces any previous

version

**Approved by: Quality Manager** 

Date: 08/dec/2012

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### **PRODUCT**

# **Dark Chocolate Bars and Couverture**

#### **DESCRIPTION**

Chocolate bar and couverture with glossy finish, rectangular in shape, obtaining by combining cocoa liquor, white refined sugar and cocoa butter, which is in turn milled, refined, tempered molded, cooled and packaged. The fine flavoured cocoa comes Upala, Costa Rica. Costa Rica grows excellent fine cocoa.

## **Packaging**

Bars: 1.76 oz (50g), Cartoline pre-cutted for retail display with

Nahua art. 10 bars per display case. Private labeled feasible

Couverture: 11 lb (5 kg) bags Private labeled feasible

## Origin

Gourmet Chocolate Costa Rica Sugar Costa Rica

## PHYSICAL AND CHEMICAL SPECIFICATIONS

Cacao content 70% (minimum) Shelf life 12 months Moisture 1.1% max Finesse  $20 \pm 1 \; (\mu m)$  pH 5.5 - 6.0 Acidity 1.75% max

### MICROBIOLOGICAL SPECIFICATIONS

Salmonella sp in 25 g Negative

### **ORGANOLEPTIC CHARACTERISTICS**

Actualization date: 08/12/2012 Department code: TAB-01 ver 2.0



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Color Dark Brown
Odor Characteristic
Flavour Characteristic

Consistency Solid
Texture Fine Mass

Free of foreign particles

#### STORAGE CONDITIONS

Store in cool and dry atmosphere (18-20°C / 64-68°F / 68% RH). The storage warehouse should be perfectly clean, internally and externally disinfested, and protected from attack by rodents and any type of plagues. Product should be used before the expiration date, in compliance with all hygienic handling procedures. Maximum time for product consumption: 12 months under adequate storage conditions.

Product should be used before expiration date and handled in compliance with all hygienic procedures.

### **DISTRIBUTION MEANS**

Distributed in perfectly cleaned containers, with no structural damages, free of odors or any hazards that could affect product safety.







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