

SPECIFICATION SHEET

Issued on: 13/01/2025

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



USULUTÁN 65 - Belgian Dark Couverture Chocolate - Chocolate dots



Legal denomination Belgian dark couverture chocolate
65% min.* cocoa

Cocoa solids* 65 % min.

List of ingredients Cocoa mass (El Salvador),
Sugar, Cocoa butter, Emulsifier:
sunflower
lecithin

Fat content 40% min.

Viscosity



Shape **RC 1*E**
Chocolate dots

Suitable for:
Ganache Pralines



Size 11 - 14 mm

Pastries

Recipe code HC6640AA71

Desserts

Sales code E2779

Ice-creams Cakes



Shelf life 24 months from production date

Storage Keep cool (10-20°C) and dry (relative
humidity <60%). No exposure to strong
odours and/or direct sunlight.

*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC

Chemical and physical characteristics:

Total fat content	min. 39 %	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	To be defined	Micrometer
Viscosity	To be defined	ICA-Method 46-2000
Yield Value	To be defined	ICA-Method 46-2000

**According to Regulation (EC) N°1334/2008 on flavourings

Nutritional values (/100g):

The below nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy values are calculated following Regulation (EC) N° 1169/2011.

Energy (kJ)	2317
Energy (kcal)	558
Fat (g)	40,5
of which saturated (g)	24,3
of which mono-unsaturated (g)	14,2
of which polyunsaturated (g)	1,7
Carbohydrates (g)	35,5
of which sugars (g)	32,7
of which starch (g)	2,7
Fibre (g)	9,6
Protein (g)	7,4
Salt (mg)	0,70

Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above mentioned product:

Salmonella	absent / 250 g	ISO 6579 (2002) PCR
Enterobacteriaceae	max.10 / g	ISO 21528 (2004)
Yeasts	max. 50 / g	ISO 21527-2 (2008) YGC 72h/30°C
Moulds	max. 50 / g	ISO 21527-2 (2008) YCG 72h/30°C
Total plate count	max. 5000 / g	ISO 4833-1 (2013) PCA 48h/37°C

Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **n/a**

Used on the production line: Soya, Milk and products thereof (including lactose)

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms equivalent to the volume used in this product.

For more see: www.velichegourmet.com/sustainability.

LOGISTICS SHEET

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65% min.* cocoa

*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC

List of ingredients Cocoa mass (El Salvador),
Sugar, Cocoa butter, Emulsifier: sunflower lecithin
86,1*5

**According to Regulation (EC) N°1334/2008 on flavourings



Shape Chocolate dots
Packaging Chocolate dots in 4 *2, 5 kg bags
Size 11 - 14 mm
Recipe code HC6640AA71
Sales code E2779



Customs code 1806.20.10
Shelf life 24 months from production date



EAN code unit 5420062814479
EAN code box 5410668067201

Pallet Type Wood pallet (100*120 cm)

Unit 2,5 kg bag
Unit/Box 4
Box/Pallet 100
Layer/Pallet 5
Box/Layer 20

Dimensions/unit 19,5 * 9,5 * 31 cm
Dimensions/box 30 * 19,5 * 33 cm
Dimensions/pallet 100 * 120 * 180 cm
Layer height 33 cm

Gross weight (weight of product and packaging)
Gross weight/unit 2,538 kg
Gross weight/box 10,48 kg
Gross weight/pallet 1068 kg

Net weight (weight of product without packaging)
Net weight/unit 2,5 kg
Net weight/box 10 kg
Net weight/pallet 1000 kg

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