

PRODUCT SPECIFICATION

Product Type:	Plain Chocolate
Product Description:	Dark Chocolate Standard Curl 12-15mm
GCB Product Code:	P7CL15CVX3P2
Legislative Data:	Cocoa Solids = 55 Min %

Composition:	Cocoa Mass	=	48.8 %
	Sugar	=	43.0 %
	Cocoa Butter	=	7.6 %
	Soya Lecithin	=	<1%
	Vanilla Extract	=	<0.1%

Shelf Life and Storage: 24 Months from Date of Manufacture when stored between 15 - 20 Degrees Centigrade & relative humidity <65%

Packaging: 4Kg Carboard Outer with Blue Inner Poly Liner.

Country of Origin: Great Britain

Chemical/Physical Parameters:	Particle Size	=	18 - 22 micron
	Fat Content	=	34.3 +/- 1.5%
	Moisture	=	1% Max

GMO Labelling Advice: Genetically modified raw materials are not used on site; therefore, no additional labelling is required according to EC Regulations 1829/2003 & 1830/2003.

Microbiological Standard:	Total Plate Count	=	Max 5,000/g
	Yeast	=	Max 50/g
	Mould	=	Max 50/g
	Enterobacteriaceae	=	Max 10/g
	Coliforms	=	Max 10/g
	E Coli	=	Negative/g
	Salmonella	=	Negative/25g

Typical Nutritional Value/100g (Calculated):	Energy	kcal	=	536.6
		KJ	=	2223.8
	Total Fat		=	33.5g
	of which saturates		=	20.7g
	Carbohydrates		=	46.4g
	Of which sugar		=	43.2g
	Protein		=	5.8g
	Dietary Fibre		=	8.1g
	Sodium		=	4.9mg

Allergen Status:

May contain of be a derivative of:

	Present	
	Yes	No
Celery		x
Cereals containing gluten (such as wheat, barley and oats)		x
Crustaceans (such as prawns, crabs and lobsters)		x
Eggs		x
Fish		x
Lupin		x
Milk		x
Molluscs (such as Mussels and Oysters)		x
Mustard		x
Peanuts		x
Sesame		x
Soyabeans	x	
Sulphur dioxide and sulphites (if sulphur dioxide & sulphites > 10ppm)		x
Tree nuts (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia)		x

For and on the behalf of GCB Cocoa UK Ltd.



Simon Godden.

Technical Business Development Lead.

Date: 12th April 2024

The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence or otherwise shall not include consequential, special, or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by GCB Cocoa UK Limited or other parties. Customers are responsible for obtaining any licenses or other rights that may be necessary to make, use or sell products containing GCB Cocoa UK ingredients.