

# Product Specification

Printed: 13-03-23, 11:28:01

## Mocha beans small dark 6x1kg

### Smet Chocolaterie

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Belgium  
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### General Information

<b>Item No.</b>	E0682
<b>Description</b>	Mocha beans small dark 6x1kg
<b>Description Legal</b>	Chocolate dark with mocca paste
<b>Type</b>	
<b>Tariff No.</b>	18069039
<b>EAN Code</b>	5410668072519
<b>UPC Code</b>	00887542032979



This product specification will be sent by e-mail or by mail in duplicate.

Remarks and comments can be submitted within a limited period of 1 month after the dispatch date of the specification.

If no reaction has been received within this time frame, the product specification will be considered as accepted and approved.

### Comments Specifications

The amount of deviation for clustering is maximum 3 %

### Ingredient Declaration (%)

<b>Sugar</b>	=	48.50	
<b>Cocoa mass</b>	=	43.10	
<b>Cocoa butter</b>	=	5.90	
<b>Glazing agent</b>	<	2.00	
Gum arabic			50.00
schellac			50.00
<b>Mocca paste</b>		1.99	
Coffee			47.24
Cocoa butter			47.24
Natural flavouring			5.53
<b>Emulsifier</b>	<	1.00	
Sunflower lecithin			100.00
<b>Natural vanilla flavour</b>	<	1.00	

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Chemical Standards	Theoretical %
Dry Cocoa Solids	48.1

### Nutrition values (g / 100 g)

Information Source Nutrition	Based on literature		
Energy (kJ)	2.180	<b>Fat</b>	31
Energy (kcal)	521	<b>Of Which Saturates</b>	18
Protein	5,2	<b>Fibre</b>	8,34
Carbohydrate	51	<b>Salt</b>	0,01
Of Which Sugars	49		

### Standards

Standards	Max.	Unit of Measure	Method
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Microbiology			
Total plate count	5 000	CFU/G	ISO4833
Yeasts	100	CFU/G	ISO7954
Moulds	100	CFU/G	ISO7954
Enterobacteriaceae	100	CFU/G	ISO21528-2
Salmonella	0	CFU / 25 G	ISO6579

### Dietry Information

<b>Vegetarians</b>	Yes	<b>Halal</b>	Yes
<b>Vegans</b>	No	<b>Kosher</b>	Yes

### Allergen Data

+ = The product contains the mentioned substance						
- = The product is free of the mentioned substance						
? = The product possibly contains traces of the substance						
01	AW	Gluten	-	08.4	Cashew nut	-
01.1	UW	Wheat	-	08.5	Pecan	-
01.2	NR	Rye	-	08.6	Brazil nut	-
01.3	GB	Barley	-	08.7	Pistachio nut	-
01.4	GO	Oat	-	08.8	Macadamia nuts	-
01.5	GS	Spelt	-	08.9	Coconut	-
01.6	GK	Kamut	-	09.0	Celery	-
02.0	AC	Crustacean	-	10.0	Mustard	-
03.0	AE	egg	-	11.0	Sesame	-
04.0	AF	Fish	-	12.0	Sulphur dioxide and sulphites	-
05.0	AP	Peanuts	-	13.0	Lupin	-
06.0	AY	Soya	?	14.0	Mollusc	-
07.0	AM	Milk	?	15.0	Vanillin	+
07.01	ML	Lactose	?	16.0	Cocoa	+
08	AN	Nuts	-	17.0	Azo colourings	-
08.1	SA	Almonds	-	18.0	Caffeine	-
08.10	SH	Shea	-	19.0	Saccharose	-
08.2	SH	Hazelnuts	-	20.0	Fuctose	-
08.3	SW	Walnut	-			

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### Organoleptic characteristics

Colour	dark brown
Flavour	typical chocolate/coffee
Smell	typical chocolate / coffee
Texture	homogeneous

### Shape of Product

Shape Width (mm)	14
Shape Height (mm)	10
Shape Diameter (mm)	4.5
Waste (%)	0

### Packaging

Description	Weight (g)	Height (mm)	Length (mm)	Width (mm)	Used as
Karton	52	52	175	140	Secondary
Carton	298	170	315	190	Secondary
plastic	14	0	0	0	Primary

### Logistics

Gross Weight	6.6 Kg	Shipment Units per Pallet	70
Net Weight	6 Kg	Quantity per Pallet	70
Qty. per Shipment Unit	1	Quantity Per Layer	14
		No. of Layers	5

### Tracking & Tracing

Expiration Calculation	24 months
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### Stock- and transportconditions

Storage temperature: 12-20°C  
Humidity: < 70%  
Protect from air, light and smell.  
Transport temperature: 2-20°C without temperature fluctuations

### Authorisation

Issue number	1.7
Issue Date	05/01/2023
Approved by	Yves Smet
Position	Quality and R&D manager