



DESCRIPCIÓN PRODUCTO TERMINADO

Revisión

11

Fecha de modificación

14/03/2023

Producto

Cordillera - Semisweet Chocolate 47% inclusion - USA/Canada

Sedes

Rionegro

Marca

Cordillera

Composición

Sugar, cacao mass, cocoa butter, anhydrous dextrose, emulsifier (soy lecithin (not produced using biotechnology)), natural vanilla flavor

Número de registro sanitario

RSIAA15M00884

Presentación Comercial

Net wt. 20 kg (44 lb)

Net wt. 1 kg (2.2 lb)

Net wt. 10 Kg (12 lb)

Descripción del Producto

47% Semisweet Chocolate

Forma de uso y consumidores o clientes potenciales

Industrial and / or food service customers, as a raw material in the production of food products for direct consumption

Tipo y material de empaque

20 and 10 kg : Internal bag: Polyethylene / External: Corrugated box
1 kg: PET/BOPPmet/PE

Fabricante y dirección

Compañía Nacional de Chocolates S.A.S. Km. 2 Vía Belén Rionegro, Antioquia.

Vida útil

24 months from the manufactured date with proper handling according to the suggested storage conditions

Forma de preparación

According to customer needs

Características del producto

CLIENT - COPY NOT
CONTROLLED

Tipo característica	Característica / Actividad	Descripción especificaciones
1. Note	*Tests carried out at internal and/or external laboratories	-
1. Note	[1] According to quality plan	--
2. Physicochemical	Semisweet Chocolate 47% Chips 8200 Units/pound	8200 +/-100
2. Physicochemical	[1] Pesticides	Legal compliance for cocoa and sugar
2. Physicochemical	[1] Aflatoxins B1,B2, G1. G2 in µg/kg	< 10 / AOAC 991.31
2. Physicochemical	*Fat [%]	29.5 +/- 1.5 / AOCS AK 4.95
2. Physicochemical	[1]Lead in mg/kg	< 0,1 / AOAC 999.1
2. Physicochemical	*Particle Size [µm]	24 max. / INTERNAL METHOD CNCH
2. Physicochemical	Semisweet Chocolate Chips 4000 Units/pound	4000 +/- 300
2. Physicochemical	* pH [10%]	5.0 – 6.0 /AOAC 970.21 [a]
2. Physicochemical	Semisweet Chocolate chunks 600 Units/pound	600 +/- 80
2. Physicochemical	*Moisture[%]	2.0 Max. / AOAC 931.04
3. Microbiological	*E. Coli MPN/ml	<3 / AOAC 966.24
3. Microbiological	*Salmonella sp/25g	Negative / AFNOR 3M 01/16 -11/16
4. Sensory	*Appearance	Chips, chunks
4. Sensory	*Color	Dark brown

4. Sensory	Sensory	Dark Brown
4. Sensory	*Odor	Chocolate
4. Sensory	*Tactile texture	Solid
4. Sensory	* Flavor	Chocolate, sweet, bitter
4. Sensory	*Mouth texture	Soft
6. Allergens	Tree Nuts	Manufactured in a facility that processes tree nuts (Hazelnut, almond, cashew, macadamia)
6. Allergens	Milk and derivatives	May contain
6. Allergens	Wheat/Gluten	May contain
6. Allergens	Soy Lecithin	Positive/Composition
6. Allergens	Peanuts	Manufactured in a facility that processes peanuts guaranteeing <2,5 ppm count

Información de orden nutricional

Información Orden nutricional

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	490
% Daily Value*	
Total Fat 29g	37%
Saturated Fat 18g	90%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 65g	24%
Dietary Fiber 10g	36%
Total Sugars 53g	
Includes 53g Added Sugars	106%
Protein 4g	
Vitamin D 1mcg	6%
Calcium 39mg	4%
Iron 3mg	15%
Potassium 351mg	8%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Condiciones almacenamiento y transporte

Store at temperatures below 68°F /20°C and relative humidity below 50%, in well ventilated areas with no strong odours.

Instrucciones especiales de manejo y/o uso

If the final consumer has any health condition related to the ingredients declared on this sheet, avoid consuming the product

Usos previstos

Applications for food manufacturing

Observaciones

Note 1:

Use conditions are beyond our control, it is suggested to follow the recommendations in the laboratory itself prior to industrial use

Métodos de distribución

For distribution, the product must be transported in vehicles completely dry, completely covered and refrigerated.

Requisitos específicos de etiquetado

Code of Federal Regulation, titulo 21- Food and Drugs, PART 101- FOOD LABELING

May contain traces of milk and gluten

Manufactured in a facility that processes peanuts guaranteeing <2,5 ppm count

Manufactured in a facility that processes tree nuts (Hazelnut, almond, cashew, macadamia nuts)

Documentos Anexos

Archivo	Tipo archivo
Perfil semisweet Chocolate 47Inglés.jpg	Público