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	Data sheet				
	DARK CHOCOLATE COFFEE BEANS			dated 04/12/2017 updated 06/14/2022 Pag. 1 a 3	
Ingredients	Dark chocolate Coffee beans Cocoa Sugar	53,68 % 20,00% 6,32% 20,00%			
Features Product and Process	Product obtained from coffee beans covered with dark chocolate. (Sugar, 47%, cocoa mass 45.5%, cocoa butter 7.2%, Emulsifier: soy lecithin 0.5%, Vanilla natural flavouring). Glazing agents: Glucose syrup, vegetable oil, E 904, ethyl alcohol. Acidity regulator: E 330, (max 0.5%). They are the result of the union of the strong and decisive taste of Arabica quality coffee and the explosion of energy of dark chocolate.				
Origin	Italy				
Appearance	Typical of dark chocolate with rather regular spherical shapes.				
Physical characteristics					
Humidity	Max 2 %				
Rancidity (Kreiss reaction)	Negative				
F.F.A. in % Oleic Acid	Max 2 %				
Fatty matter (petroleum ether)	63% ± 3				
Protein (N x 6.25)	(14 ± 2) % s.s.				
Ashes	3% s.s. max				
Fats	58-62%				
Number of Peroxides	Max .2.2 meq di O2 / kg				
Chemical characteristics					
Pesticide residues	Limits from EC Reg. 396/2005 as integrated by EC Reg. 178/2006 which introduces annex I (list of substances) and by EC Reg. 149/2008 which introduces annexes II, III and IV on the MRLs of pesticides				
Allergens	Soy (EU Reg. 1169/2011 annex II)				
GMOs	The product does not contain Genetically Modified Organisms, nor has it undergone manipulations or processes that require its use (Reg. CE 1829-1830 of 2003).				
Microbiological characteristics					
Total battery charge	max 10.000 ufc/g (linea guida Reg. Piemonte)				
Enterobacteriaceae	<100 ufc/g (linea guida Reg. Piemonte)				
Yeasts and moulds	max 100 ufc/g (linea guida Reg. Piemonte)				
E. Coli	Absent/25g (legge 283/1962)				
Listeria monocytogenes	Absent/25g (legge 283/1962)				
Salmonella	Absent/25 g				
Organoleptic characteristics and presentation					
Parameters	Characteristics / Values				
Smell	Typical (absence of extraneous smells)				

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Taste	Characteristic (absence of extraneous flavors)
Color	Typical, Homogeneous
Shelf Life Stocked product	12 months from packaging if stored in optimal conditions, in a cool, dry place.
Methods of storage and conservation	It is recommended to keep the intact packages stored in a cool, dry place, away from heat sources and direct exposure to sunlight, at a temperature between +15°C and +18°C. Once opened, the package must be stored at the same temperature, properly closed and in a short time
Intended use	Sweet snack or ingredient of desserts and ice cream.
Dangers associated with improper use	Product not suitable for consumption under 36 months of age, and for subjects intolerant / allergic to milk, gluten, soy, nuts.
Transport	Standard (temperature $\leq 15^{\circ}\text{C}$).
Packaging	250g; 500g; 1Kg; 5kg; 10 Kgs.
Packaging	PP bucket in various formats or LDPE bag
Palletization	Standard
<i>Nutritional values per 100 g of edible product</i>	
Energy value	kcal 447,45
	kJ 1.868,00
Fats Of which saturated fatty acids	19,34 g 10,74 g
Carbohydrates Of which sugars	65,54 g 59,91 g
Fibers	7,01 g
Proteins	6,11 g
Salt	18,05 mg

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Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	No	No	No	YES
EGGS or its derivatives	No	No	No	No	No	No
FISH or its derivatives	No	No	No	No	No	No
CRUSTACEANS / SHELLFISH	No	No	No	No	No	No
MOLLUSCS	No	No	No	No	No	No
PEANUTS or derivatives	NO	No	No	NO	No	YES
SOYA BEANS or derivatives	YES	NO	YES	No	No	No
MILK (LACTOSE) or its derivatives	No	YES	YES	No	No	YES
NUTS , tree nuts:	NO	Hazelnut, Almonds	Walnuts, Pistachios	Pistachio	NO	YES
CELERY, including celeriac and its derivatives	No	No	No	No	No	No
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	No	NO	No	No
SESAME SEEDS or derivatives	No	No	No	No	No	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES, AS RESIDUE	No	NO	No	YES
LUPIN seeds or derivatives	No	No	No	No	No	No

CRISIS UNIT REFERENTS				
Responsible for quality assurance		Nicola Muto	338.2562576	h 24 - 7 days
Commercial manager		Andrea Alfano Lucio De Nicola	347.8714993 339.8698393	h 24 - 7 days