

DATE: 13/08/2006



WRITTEN BY: OPERATION  
DEPARTAMENT

TECHNICAL SPECIFICATION

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REVIEWED: TECHNICAL  
DEPARTAMENT

TS-121-1

VERSION: 1.1.1

APPROVED:  
VICE-PRESIDENCY

**SEMI SWEET CHOCOLATE  
CUVERTURE 121**

SUSTITUT OTHER  
VERSION

## **DESCRIPTION**

Creamy Delicious Dark Chocolate with a dark brown color and a semi sweet taste. Made of sugar, cocoa butter and cocoa liquor from a blend of the finest Central America Cocoa Beans, with the highest quality due to its fermentation process and "Trinitarium" Origin Base, preserving the purest cocoa flavor, salt, vanilla and lecithin.

## **PACKING**

Polyethylene bag with 10 blocks of 2,5 Kg each, external cardboard box

### **Consumer Products REF:**

Premium Dark Chocolate 226 g. Packing: Cardboard box 1 x 20.  
Dark Chocolate 42 g. Packing: Cardboard box 1 x 24.

**This products can be made for "PRIVATE LABEL"**

## **CONTROLOLED TEMPERATURE TRANSPORTATION RECOMENDED**

## **PHYSICAL AND CHEMICAL SPECIFICATIONS**

Fat Content	34%
Viscosity	7500-8200 cps at 40 °C
Micrometer Fineness	25 microns
Moisture	1,0 %
Shelf life	1 year at 13-21 °C

## **MICROBIOLOGICAL SPECIFICATIONS**

Standard plate count	less than 10.000 UFC/g
Mould	< 50 UFC/g
Yeast	< 50 UFC/g
Coliform	< 10 UFC/g
<u>Escherichia coli</u> in 20 g	negative
<u>Salmonella sp</u> in 20 g	negative

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### **APPLICATIONS**

Appropriate for the production of chocolates and to bathe pastry in general. This chocolate must be tempered.

### **TEMPERATE PROCEDURE**

- 1) Melt the chocolate at 40 °C in water bath. Decrease temperature to 28 °C. Raise the temperature up 32 °C and mold.
- 2) The temperature for covering is 28 °C.
- 3) Do not use other oils or grease in this mixture, because they could produce reactions that decompose the product. Tolerates adulteration with hydrogenated vegetable fat or cocoa butter up to 4%.

### **STORAGE CONDITIONS**

- Storage at temperature between 25-28 °C.
- The relative humidity should be 50% or less.
- The product should be placed in a zone that allows appropriate air circulation. Don't expose directly to sun.