



Dr. Oetker United Kingdom

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB

Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

| Product Details | |
|----------------------|--|
| Product Name: | Dr Oetker Extra Dark Chocolate 72% RAC MB 22x100g |
| Product Code: | 1-30-011865 |
| Declared Weight: | 22 x 100g e |
| Product Description: | Extra Dark Chocolate |

| *Ingredient Declaration |
|---|
| Cocoa mass*, sugar, emulsifier (SOYA lecithins). Cocoa solids 72% minimum. |
| *Rainforest Alliance certified. Find out more at ra.org . |
| Rainforest Alliance certification aims to create a better future for people and nature. Ra.org . |
| Allergy Advice For allergens see ingredients in BOLD . May also contain milk. Prepared to Vegan recipe. Not suitable for dairy sufferers due to manufacturing process. |
| * Many of our products are made from natural resources, the composition of which may vary. In the case of modifications the attached mentioned information will not be updated automatically. |

| Nutritional Information | | As sold per 100g |
|-------------------------|--|---------------------|
| Energy | | 2215 kJ 534 kcal |
| Fat | | 37 g |
| Of which saturates | | 24 g |
| Carbohydrates | | 34 g |
| Of which sugars | | 27 g |
| Fibre | | 16 g |
| Protein | | 8.8 g |
| Salt | | 0.05 g |

| Packaging Information | |
|-----------------------|--|
| Palletisation: | 65 cases per layer, 6 layers per pallet, 390 cases per pallet (8580 units per pallet). |
| Outer Packaging: | Carton tray and hood |
| Product Packaging: | 20/20 Metallised OPP |
| Shelf Life: | 18 months from date of manufacture |
| Storage Conditions: | Store in a cool, dry place. |
| Country of Origin: | Manufactured in the United Kingdom |
| Commodity Code: | 18 06 32 90 00 |
| Meursing Code: | 7001 |
| Barcode: | Inner: 5000254021542 Outer: 15000254023048 |



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| Dietary Information | | |
|--------------------------|------------|--------------------------|
| | <u>Yes</u> | <u>No</u> |
| Suitable for vegans | ✓ | <input type="checkbox"/> |
| Suitable for vegetarians | ✓ | <input type="checkbox"/> |
| Suitable for coeliacs | ✓ | <input type="checkbox"/> |

| **Allergen Information | | | |
|---|--------------------------|--------------------------|--|
| | <u>In recipe</u> | | <u>Comments</u> |
| | <u>Yes</u> | <u>No</u> | |
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof | <input type="checkbox"/> | ✓ | |
| Crustaceans and products thereof | <input type="checkbox"/> | ✓ | |
| Molluscs and products thereof | <input type="checkbox"/> | ✓ | |
| Eggs and products thereof | <input type="checkbox"/> | ✓ | |
| Fish and products thereof | <input type="checkbox"/> | ✓ | |
| Peanuts and products thereof | <input type="checkbox"/> | ✓ | Cocoa and fats may be processed or delivered by suppliers in common plant. |
| Soybeans and products thereof | ✓ | <input type="checkbox"/> | Soya lecithin |
| Lupine and products thereof | <input type="checkbox"/> | ✓ | |
| Milk and products thereof (incl. lactose) | <input type="checkbox"/> | ✓ | May contain milk |
| Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut) | <input type="checkbox"/> | ✓ | Cocoa and fats may be processed or delivered by suppliers in common plant. |
| Celery and products thereof | <input type="checkbox"/> | ✓ | |
| Mustard and products thereof | <input type="checkbox"/> | ✓ | |
| Sesame seeds and products thereof | <input type="checkbox"/> | ✓ | |
| SO ₂ and Sulphite quantity > 10 mg/kg: | <input type="checkbox"/> | ✓ | Sugar 10mg/Kg max. |

** The information in this specification is derived from the recipes and information from the suppliers. Therefore, no rights may be derived from this information. If any modifications occur, you will not be notified automatically.

| Quality Assurance: Microbiological Criteria | | | |
|---|------------|-----------------|--|
| | Target | Maximum (cfu/g) | Method / Medium |
| Aerobe total viable count | <2000 | 2000 | PCA pour plate |
| Enterobacteriaceae | Neg in 1g | Neg in 1g | Agar Pour Plate |
| E- coli | Neg in 10g | Neg in 10g | Pour Plate Test on Presumption Entro only |
| Salmonella | Neg in 25g | Neg in 25g | Pour Plate XLD/BGA |
| Water | | 2% | Titration |
| Cut, measures | | 100g | Weight Measure |



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| Quality Assurance: Physical and Chemical Criteria | | |
|---|---|---------------------|
| | Standard | Method |
| Sensory (smell, taste, colour, consistency) | Dark brown in colour with a strong slightly bitter cocoa taste and smell. | Visual/Organoleptic |

| Shelf Life |
|--|
| The durability or shelf life of the product is displayed on the packaging. |

| Directions |
|---|
| To melt on the hob. 1. Break into squares and place in a dry heatproof bowl over a pan of hot (not boiling) water and stir until smooth. 2. Take care not to get water into the melting chocolate. |
| To melt in the microwave. 1. Break into squares and place in a microwave safe bowl and heat on medium power for 1 minute, then stir well. If required, heat in bursts of 10 seconds and stir until smooth. 2. Take care when melting chocolate not to overheat. |

| Signed on behalf of Dr Oetker UK | |
|----------------------------------|---|
| Signature: |  |
| Name: | Leigh Edwards |
| Position: | Food Law Information Technologist |
| Date: | 06.07.2023 |