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Ludwig Weinrich GmbH & Co. KG / Diebrocker Str. 17 / 32051 Herford / Germany

1. General Information

Product name	Vivani Feine Bitter 85% Kakao 80g, EU-Bio		
Legal description	organic dark chocolate		
Item number	6239342		
Net weight	80,0 g		
GTIN item	4044889005264	GTIN case	4044889015263

2. Product description

2.1 Sensory characteristics

Appearance	dark brown chocolate	
Taste	weetish, strong cocoa flavour	
Texture	olid	

2.2 Packaging type

Primary packaging	nome compostable foil	
Secondary packaging	cardboard label	
Items per case	10	

2.3 Storage and transportation

Storage conditions	dry, protect against heat
Total shelf life	24 months
Remaining shelf life	



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with fairtrade certified cocoa

with fairtrade certified sugar

with fairtrade

3. Composition

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ingredients:	cocoa mass*	cocoa	butter*	raw	cane	sugar*	£
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*from organic agricultureEU-/Non-EU-Agriculture

Non-EU-Agriculture

· · with Rainforest Alliance Certified cocoa

· · with Rainforest Alliance Certified hazelnuts

Certified by	DE-ÖKO-013

3.2 Cocoa content

Cocoa solids	85%	In the chocolate content
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3.3 Allergens

Allergen	In recipe	Traces	No
gluten containing cereals and cereal products		þ	
crustaceans and crustacean products		·.	þ
eggs and egg products			þ
fish and fish products			þ
peanuts and peanut products			þ
soybean and soybean products			þ
milk and milk products		þ	. .
tree nuts and tree nuts products		þ	
hazelnuts		þ	
almonds		þ	
pistachios		þ	
pecan nuts		þ	
cashew nut			þ
celery			þ
mustard	••	••	þ
sesame seeds			þ
sulphur dioxide and sulphite >10mg/kg, >10mg/l, as SO2			þ
lupine and lupine products			þ
molluscs			þ

Allergen traces:

May contain tree nuts, milk and cereals containing gluten



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4. Nutritional information

4.1 Nutritional values

Nutrition facts	Per 100g	Daily value in %	pro Portion (40 g)	Daily value in %
Calories (kJ)	2547 kJ	30 %	1019 kJ	12 %
Calories (kcal)	608 kcal	30 %	243 kcal	12 %
Fat	53,0 g	76 %	21,2 g	30 %
of which saturated fat	32,2 g	161 %	12,9 g	64 %
total carbohydrate	17,6 g	7 %	7,0 g	3 %
of which sugars	14,2 g	16 %	5,7 g	6 %
Fibre (AOAC)	11,9 g	47 %	4,7 g	19 %
Protein	10,1 g	20 %	4,0 g	8 %
Salt	<0,01g	0,0 %	<0,01g	0 %

4.2 Special Diets

Ovo-lacto-vegetarian	þ	no animal based ingredients except milk, milk compounds egg, egg compounds and honey
Vegan	þ	no animal based ingredients
Halal	• •	
Kosher	þ	
Gluten free	• •	<20ppm
lactose free	• •	

5. Certification

Rainforest Alliance Hazelnut (MB)	••
Rainforest Alliance Cocoa (MB)	
Organic ((EC) No 2018/848)	þ
Naturland	
Naturland Fair	
RSPO IP	
RSPO SG	
Fairtrade cocoa program (MB)	
Fairtrade	
Fairtrade cocoa programm (SG)	



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6. Chemical parameters

Heavy metals	According to current EU regulation
Mycotoxins	According to current EU regulation
GMO	Our products as well as our production areas are free of genetically modified raw materials, auxiliary materials and other organisms in accordance with regulation(s) EC No. 1829/2003 and EC No. 1830/2003.
Pesticides	Regulation (EC) No. 396/2005 + BNN orientation value
Ionizing rays	Neither our raw materials and ingredients nor our chocolates were ionized before, during or after production.
Nanoparticles	Nanotechnology was not used by our company in any phase of our production processes based on the recommendation for the definition of a nanomaterial (2011/696 / EC).
Packaging	The packaging is accordance with the EC regulation 1935/2004 ff, 10/2011 ff und REACH 1907/2006.

7. Microbiological parameters

	Target value (cfu/g)	Warning value (cfu/g)
Total plate count	<50.000	
Enterobacteriaceae	<100	1000
E. coli	<10	100
Mould	<1000	
Salmonella	Negative in 250g	Negative in 250g

All our products are produced in accordance to our HACCP concept. This specification is based on our current state of knowledge and is valid without any signature.