

1. General Information

Product name	Vivani Edel Bitter Blutorange 100% Kakao 90g, demeter		
Legal description	organic superior cocoa preparation with blood orange flavour		
Item number	6230579		
Net weight	90,0 g		
GTIN item	4044889004755	GTIN case	4044889014822

2. Product description

2.1 Sensory characteristics

Appearance	dark brown chocolate
Taste	strong cocoa taste with orange flavour
Texture	solid

2.2 Packaging type

Primary packaging	compostable foil
Secondary packaging	paper label
Items per case	10

2.3 Storage and transportation

Storage conditions	dry, protect against heat
Total shelf life	24 months
Remaining shelf life	18 months

3. Composition

3.1 Ingredient list

ingredients: cocoa mass**, cocoa butter**, cocoa powder**, blood orange essential oil* (0,4%).

p	*from organic agriculture	**	with fairtrade certified cocoa
p	EU-/Non-EU-Agriculture	**	with fairtrade certified sugar
**	Non-EU-Agriculture	**	with fairtrade
**	with Rainforest Alliance Certified cocoa	p	**from biodynamic production (Demeter)
**	with Rainforest Alliance Certified hazelnuts		

Certified by	DE-ÖKO-001
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3.2 Cocoa content

Cocoa solids	100%	In the chocolate content
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3.3 Allergens

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

Allergen traces:

May contain tree nuts, milk and gluten

4. Nutritional information

4.1 Nutritional values

Nutrition facts	Per 100g	Daily value in %	pro Portion (40 g)	Daily value in %
Calories (kJ)	2657 kJ	32 %	1063 kJ	13 %
Calories (kcal)	644 kcal	32 %	258 kcal	13 %
Fat	59,6 g	85 %	23,8 g	34 %
of which saturated fat	35,6 g	178 %	14,2 g	71 %
total carbohydrate	7,9 g	3 %	3,2 g	1 %
of which sugars	0,2 g	0 %	0,1 g	0 %
Fibre (AOAC)	15,6 g	62 %	6,2 g	25 %
Protein	11,6 g	23 %	4,6 g	9 %
Salt	0,03 g	0,5 %	0,01 g	0 %

4.2 Special Diets

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

5. Certification

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

6. Chemical parameters

Heavy metals	Regulation (EC) No. 2023/915
Mycotoxins	Regulation (EC) No. 2023/915
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.