



## Dr. Oetker United Kingdom

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

Tel: 0113 8231400 Fax: 0113 823140

### PRODUCT SPECIFICATION

Product Details	
Product Name:	<b>Dr Oetker Extra Dark Chocolate Chunks 70%</b>
Product Code:	1-30-011486
Declared Weight:	9 x 100g
Product Description:	Extra dark chocolate chunks are bake stable, which means they will hold their shape and their indulgent chocolatey bite when baked into your cakes, cupcakes, brownies or muffins.

*Ingredient Declaration
Cocoa mass, sugar, cocoa powder, whey permeate ( <b>MILK</b> ), lactose ( <b>MILK</b> ), emulsifier ( <b>SOYA</b> lecithins). Cocoa solids 70% minimum
<b>Allergy Advice</b> For allergens see ingredients in <b>BOLD</b>
* 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	2139 kJ 515 kcal
Fat	39 g
Of which saturates	23 g
Carbohydrates	30 g
Of which sugars	26 g
Fibre	3.8 g
Protein	8.5 g
Salt	0 g

Packaging Information	
Palletisation:	56 cases per layer 6 high, 336 cases per pallet
Outer Packaging:	Cardboard display tray
Product Packaging:	Metalised OPP bags
Shelf Life:	18 months from manufacture date
Storage Conditions:	Store in a cool, dry place. Temperature: 15-20°C, Humidity: <55%
Country of Origin:	Manufacture in the United Kingdom
Commodity Code:	18 06 32 90 00
Meursing Code:	7001
Barcode:	Inner: 5000254019310      Outer: 15000254019720

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



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**Allergen Information			
	In recipe		Comments
	Yes	No	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Soya lecithin
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof (incl. lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lactose and whey permeate
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
SO <sub>2</sub> and Sulphite quantity > 10 mg/kg:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

\*\* 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		2,000	
Coliforms		Neg in 1g	
E- coli		absent in 1g	
Salmonella		absent in 25g	

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Sensory (smell, taste, colour, consistency)	Dark brown in colour with a strong cocoa taste and smell. 8mm x 8mm 6mm average	Visual/Organoleptic

Directions
GET BAKING! <ul style="list-style-type: none"><li>Delicious baked into cookies, muffins and brownies, simply stir into the mix before baking.</li></ul>

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




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### PRODUCT SPECIFICATION

Signed on behalf of Dr Oetker UK	
Signature:	
Name:	<b>Damien Brown</b>
Position:	Food Law Information Technologist
Date:	30.10.2023