

PANCRACIO

PRODUCT DATA SHEET



MINI INTENSE COCOA 70% BAR NET WEIGHT 40G

Dark chocolate 70%

INGREDIENTS:

Dark chocolate min.70% cocoa (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavour).

May contain traces of: **milk, nuts** and **peanut**.

PRODUCT SHELF LIFE:

18 months from date of manufacture in original, unopened packaging

CONDITIONS OF USE:

Ready to eat product

TARGET POPULATION/INTENDED USE:

Suitable for all consumers except vulnerable populations.
Suitable for vegans and vegetarians.

STORAGE AND DISTRIBUTION CONDITIONS:

Store in a cool, dry place.
Keep away from heat sources and/or direct sun exposure.
TEMPERATURE 16-20°C (60-68°F).
Relative humidity <60%.

PRODUCT QUALITY CONTROL:

The product is subjected to continuous internal controls verified by an external laboratory to guarantee the quality of the final product.

LEGAL REQUIREMENTS:

They comply with the applicable legislation in force and its subsequent amendments, including: Royal Decree 1055/2003, Regulation (EU) No. 1169/2011, Regulation (EC) No. 10/2011, Regulation (EU) No. 2023/915, Regulation (EC) No. 1935/2004, Regulation (EC) No. 2073/2005, Regulation (EC) No. 852/2004.

NUTRITIONAL VALUES

AVERAGE VALUES PER 100G OF PRODUCT:

Energy value (kJ/kcal)	2594/624
Fat	46 g
Of which saturated	30 g
Carbohydrates	43 g
Of which sugars	33 g
Proteins	7,9 g
Salt	0,03 g

ORGANOLEPTIC PARAMETERS:

- Appearance: Chocolate color with a shiny finish.
- Smell and flavor: Characteristic of the product.
- Consistency: Compact at room temperature

PHYSICOCHEMICAL PARAMETERS:

- Chocolate moisture max 1%.
- Water activity < 0.4.
- Minimum cocoa 70%.
- 100% cocoa butter

MICROBIOLOGICAL PARAMETERS:

- Salmonella spp: Absence in 25g.
- E.coli: Absence in 1g.
- Listeria: Absence in 25g.
- Staphylococci: <10³ ufc/cm
- Molds and yeasts: < 10² ufc/cm

Revision No. EE050074
Date of update: 24/05/2024

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ALLERGEN DECLARATION

ALLERGEN	ON PRODUCT	ON LINE
CEREALS WITH GLUTEN	ABSENCE	ABSENCE
CRUSTACEANS AND DERIVATIVES	ABSENCE	ABSENCE
EGGS AND DERIVATIVES	ABSENCE	ABSENCE
FISH AND BY PRODUCTS	ABSENCE	ABSENCE
PEANUT AND DERIVATIVES	ABSENCE	PRESENCE
SOYBEANS AND DERIVATIVES	PRESENCE	PRESENCE
MILK AND DERIVATIVES (including lactose)	ABSENCE	PRESENCE
NUTS IN SHELL	ABSENCE	PRESENCE
CELERY AND DERIVATIVES	ABSENCE	ABSENCE
MUSTARD AND DERIVATIVES	ABSENCE	ABSENCE
SESAME AND DERIVATIVES	ABSENCE	ABSENCE
RESIDUAL SULPHITES >10mg/kg	ABSENCE	ABSENCE
MOLLUSKS AND DERIVATIVES	ABSENCE	ABSENCE
ALTRAMUCES AND DERIVATIVES	ABSENCE	ABSENCE

GMO STATEMENT

PANCRACIO CHOCOLATES, S.A, certifies that the products supplied do not contain and have not been manufactured from any ingredient derived from genetically modified organisms (GMO) or their derivatives.

PACKAGING

TYPE OF PACKAGING	NET WEIGHT
Three-layer plastic bag (polypropylene; metallised polypropylene; polyethylene), heat-sealed. The bag is enclosed in a cardboard box.	40 g

PRODUCT	CODE	NÚMBER
MINI INTENSE COCOA 70% BAR	GTIN-13 (EAN)	8437009264850
Exhibitor box 10 pieces	GTIN-13 (EAN)	8437024806110
Shipping box 2 displays (20 pieces)	GTIN-14 (DUN)	18437024806117