

# PANCRACIO

## PRODUCT DATA SHEET



### NIBS WITH FLEUR DE SEL BAR NET WEIGHT 40G

Dark chocolate with toasted cocoa nibs and flower of salt from 'Delta del Ebro'.

#### INGREDIENTS:

Dark chocolate min.64% cocoa (cocoa paste, sugar, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavour), caramelized cocoa nibs min.6,5% (cocoa beans, sugar, flower of salt from 'Delta del Ebro' min.0,75%).

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

#### NUTRITIONAL VALUES

AVERAGE VALUES PER 100G OF PRODUCT:

Energy value (kJ/kcal)	2453/590
Fat	43 g
Of which saturated	27 g
Carbohydrates	42 g
Of which sugars	29 g
Proteins	7,4 g
Salt	1,1 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 64%.
- 100% cocoa butter

#### MICROBIOLOGICAL PARAMETERS:

- Salmonella spp: Absence in 25g.
- E.coli: Absence in 1g.
- Listeria: Absence in 25g.
- Staphylococci: <10<sup>3</sup> ufc/g
- Molds and yeasts: < 10<sup>2</sup> ufc/g

#### 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.

Revision No. EE040060  
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
NIBS WITH FLEUR DE SEL BAR	GTIN-13 (EAN)	8437009264843
Exhibitor box 10 pieces	GTIN-13 (EAN)	8437009264881
Shipping box 2 displays (20 pieces)	GTIN-14 (DUN)	18437009264888