

**TECHNICAL PRODUCT SPECIFICATIONS**

**PRODUCT: MANABI 70% ORGANIC DARK CHOCOLATE**

Nutrition Facts	
About 2 servings per container	
Serving size about 4 squares (30g)	
Amount Per Serving	
<b>Calories</b>	<b>160</b>
% Daily Value*	
Total Fat 14g	18%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 3g	11%
Total Sugars 9g	
Includes 9g Added Sugars	18%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.2mg	6%
Potassium 130mg	2%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



DESCRIPTION:	70% Organic Dark Chocolate Bar, made with organic fine flavor cocoa originated from Manabi Province
GMP UNIQUE CODE	0298-GMP-AN-1217
PRESENTATION:	65 g
BRAND:	YAAL
USEFUL LIFE:	24 months
PRIMARY PACKAGING:	Metallized Bio Oriented Polypropylene Bag
SECONDARY PACKAGING:	Folding Carboard Boxes
TERTIARY PACKAGING:	Folding Carboard Display Exhibitor
PACKING:	Corrugated carboard box
TRANSGENICS:	Contains no Transgenics
FLAVORS	Contains no Artificial Flavors
PRESERVATIVES	Contains no Preservatives
ALLERGENS:	This product was manufactured in a line that also processes chocolates with: milk, coconut, almond, sesame, gluten, soy, peanut.
STORAGE:	Keep the product in a cool, dry place

**INGREDIENTS:**

Organic Cocoa Liquor, Organic Sugar, Organic Cocoa Butter, Organic Sunflower Lecithin.

**MICROBIOLOGICAL SPECIFICATIONS**

CHARACTERISTICS	UNIT	SPECIFICATIONS
Aerobic mesophiles	CFU/g	Max. 5 x 10 <sup>4</sup>
Total Coliforms	CFU/g	Max. 1 x 10 <sup>2</sup>
<i>Salmonella</i>	Absen/Presen	Absence / 25g
Molds	CFU/g	Max. 1 x 10 <sup>3</sup>
Yeasts	CFU/g	Max.1 x 10 <sup>3</sup>

**ORGANOLEPTIC CHARACTERISTICS**

CHARACTERISTICS	UNIT	SPECIFICATIONS
SMELL	-	Chocolate
COLOR	-	Dark
TEXTURE	-	Crispy
TASTE	-	Fruity

DIEGO JEREZ VILLAMARÍN  
QUALITY ASSURANCE

CREATION DATE: July 15, 2019