

TECHNICAL PRODUCT SPECIFICATIONS

PRODUCT: 65 % ORGANIC DARK CHOCOLATE + ORGANIC SUPERFOODS (ORGANIC NIBS & ORGANIC TURMERIC, ORGANIC QUINOA & ORGANIC GINGER, ORGANIC CARAMEL & ORGANIC GINGER)

| Nutrition Facts | |
|---|---------------|
| About 2.5servings per container | |
| Serving size | 5 discs (30g) |
| Amount Per Serving | |
| Calories | 160 |
| % Daily Value* | |
| Total Fat 12g | 15% |
| Saturated Fat 7g | 35% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 15g | 5% |
| Dietary Fiber 2g | 7% |
| Total Sugars 10g | |
| Includes 10g Added Sugars | 20% |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 10mg | 0% |
| Iron 1.1mg | 6% |
| Potassium 100mg | 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. | |



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|-----------------------------|--|
| DESCRIPTION: | 65% Organic Dark Chocolate Discs with Organic SuperFoods, whose flavor combination impart exceptional organoleptic properties. |
| GMP UNIQUE CODE | 0298-GMP-AN-1217 |
| PRESENTATION: | 70 g |
| BRAND: | YAAL |
| USEFUL LIFE: | 24 months |
| PRIMARY PACKAGING: | BOPP Bag (Bio Oriented Polypropylene) |
| 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 Quinoa, Organic Cocoa Nibs, Organic Sunflower Lecithin, Organic Ginger, Organic Turmeric

MICROBIOLOGICAL SPECIFICATIONS

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



DIEGO JEREZ VILLAMARÍN
QUALITY ASSURANCE

ORGANOLEPTIC CHARACTERISTICS

| CHARACTERISTICS | UNIT | SPECIFICATIONS |
|-----------------|------|-----------------------|
| SMELL | - | Chocolate |
| COLOR | - | Characteristic |
| TEXTURE | - | Crispy |
| TASTE | - | Sweet, Crunchy, Spicy |

CREATION DATE: July 15, 2019