

Product details	
Article number	901K
Supplier (Specification only valid for goods from this supplier)	
Product name	chocolate coating dark chocolate organic 70% cocoa, 15kg drops
Legal name	chocolate coating dark chocolate
Country of processing	Italy
Country of origin (for this article all possible origins are shown)	other origins possible due to availability
Agricultural origin	EU-/Non-EU-agriculture
Product description	Finest dark chocolate couverture 70%, for bakery and chocolates complies from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	
Customs tariff number	18063290
List of ingredients	cocoa mass*, raw cane sugar*, cocoa butter*, cocoa: 70 % min. *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	Dark chocolate couverture with 70% cocoa content for baked goods, patisserie and chocolates.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	
Further product characteristics	
Vegan	Yes



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Raw food*	No	
Gluten free (< 20 ppm) according to analysis**	No	
Superfood	No	
**"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.		
**We only sell products as gluten-free if we have the relevant analyses available. Products may naturally contain no gluten, but as we do not have any analyses available for this, we do not list the item as gluten-free in the specifications.		
Average nutritional information per 100g		
Energy (kJ / kcal)	2406 / 580	
Fat (g)	42.0	
of which saturates (g)	25.1	
Carbohydrate (g)	36.3	
of which sugars (g)	32.5	
Fibre (g)	10.0	
Protein (g)	9.1	
Salt (g)	0.25	
Nutritional values may vary in natural products Source: Supplier L-75084		
Sensorial parameters		
Appearance/Colour	dark brown	
Flavour/Taste	aromatic, strong cocoa flavour, slight tart, sweet	
Consistency	firm, soft-melting, smooth	
Chemical and physical parameters		
This is an automatically generated specification, not all parameters are applicable to every product.		
Moisture	max. 1 %	
Size	ca. 20 mm (drops) max. 17 µm (particle size of chocolate mass)	
Microbiological parameters according to the DGHM guidelines for chocolates, light and dark, with inclusions (e.g. nuts, flakes, dried fruit, cookie), without filling, 2019		
	Reference value (cfu/g)	Warning value (cfu/g)
Total plate count	50.000	
Enterobacteriaceae	100	
E. Coli	10	
Mould	1.000	
Salmonella		n.d. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
Storage and shelf life		
Best before date	min. 24 months from production date	



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Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity (optimal storage at 15-18 °C)
Other storage advices	
Packaging	
Net weight per unit in kg	15.00 kg
Packaging material (All possible packaging materials are shown for this article)	composite film, box, polyethylene (PE) bag laid
It is hereby confirmed that, in accordance with Regulation (EU) No. 1935/2004 and Regulation (EU) No. 10/2011, all packaging materials supplied comply with the applicable regulations and are safe for food contact in every way for their intended use. The packaging is manufactured in accordance with Regulation (EU) No. 2023/2006.	
Further indications	
The product complies with food law regulations in the EU and Germany.	
For deliveries within the EU, but also outside the EU, it is the customer's responsibility to ensure compliance with any national or country-specific requirements. Horst Bode Import-Export GmbH is solely responsible for compliance with the requirements of German and European food law.	
GMO Status	
With regard to GMOs, the product complies with the requirements of EU Organic Regulation 2018/848 and related relevant legal acts. The product does not contain any ingredients that contain GMOs, consist of GMOs, or are produced from GMOs and is therefore not subject to labeling requirements in accordance with EU Regulations No. 1829/2003 and No. 1830/2003.	
Ionizing radiation	
The product is not treated with ionizing radiation.	
Pesticides	
The product complies with the legal requirements in the EU and Germany, in particular the EU Regulation 396/2005 on maximum residue levels of pesticides. If unauthorized substances are detected in accordance with Art. 28 of Regulation (EU) No. 2018/848, the cause is investigated and bioconformity is confirmed along the process chain.	
Mycotoxines/Heavy metals	
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.	
Foreign impurities	
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.	
Nanomaterial	
The product does not contain any ingredients or other substances that contain or consist of engineered nanomaterials.	
Pests	
The product is free of living pests in all states of development.	

List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	-	
Wheat	-	-	
Rye	-	-	
Barley	-	-	
Oat	-	-	
Spelt	-	-	
KAMUT® Khorasan wheat	-	-	
Hybrides	-	-	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	-	
Soybeans and soya products	-	+	
Milk and dairy products	-	-	
Nuts and nut products	-	-	
Almonds	-	-	
Hazlenuts	-	-	
Walnuts	-	-	
Cashew	-	-	
Pecan nuts	-	-	
Brazil nuts	-	-	
Pistachios	-	-	
Macadamia	-	-	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	-	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	

n/a = not available; this information can be provided on a supplier-specific basis upon request

The above information is based on details provided by our suppliers and has not been confirmed by analyses.