

**Product** 11996750 vers. 1 RENO FOND. 64% (41/43) SML 3355A  
**Code:** 01010862 RENO DARK 64% (41-43)  
**State:** Approved by RAQ on 12/02/2007

**Product description**

bitter dark chocolate with strong taste suitable for all coating applications where features of high fluency are requested.  
 It contains natural extract of vanilla.

**Sales name**

extra dark chocolate.  
 Cocoa: 64% min.

**Ingredients**

cocoa liquor, sugar, cocoa butter, emulsifier soya lecithin, natural extract of vanilla.

**Physical-chemical analysis**

fat (1)	41.9 % ± 1.5
total dry cocoa content	64 % min.
non-fat dry cocoa solids	24.3 % ± 1
sucrose	33.9 % ± 1
moisture (K.F.)	0.8 % max.
viscosity (O.I.C.C.C.)	0.6-1 Pa*s
yield value (O.I.C.C.C.)	3-6 Pa

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

**Microbiological standards**

aerobic plate count (1)	5000 CFU/g max.
yeasts (2)	25 CFU/g max.
molds (2)	25 CFU/g max.
coliforms (3)	none detected/g
E.coli (4)	none detected/g
salmonella (5)	none detected/25 g

- (1) ISO 4833:91  
 (2) ISO 7954:87  
 (3) ISO 4832:91  
 (4) ISO 16649-2:01  
 (5) ISO 6579:93

**Storage & shelf-life**

at least 18 months in original package in cool (20° C max.), dry storage.

**Packaging**

5 kg carton containing 1 bag of 5 kg net.

**Directions to use**

heat in water-bath constantly mixing, always under the temperature of 45°C.  
 Temper and use at 30-32°C.  
 Contamination with compound chocolates must be avoided.