



Schokoladen Wald UG
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Schokoladen Aroma (Flavor) Drops

Physical Chemical Characteristics	Result	Specifications
Moisture, (%)	0,95	1,2Max.
Caliber, (unit/100g)	605	600+/-100
Double or deformed, (%)	0	5Max.

Microbiological Characteristics	Result	Specifications
E.coli, MPN/g	<3	3Max.

Sensorial Characteristics	Result
Flavor	A slightly bitter chocolate.
Odor	Characteristic to chocolate.
Color	Dark Brown.
Appearance and texture	Chip shaped pieces, soft to palate.

Sugar	kg	47,54%
Vegetable FAT	kg	27,50%
Natural Cocoa Powder	kg	17,00%

Brennwert 2145kJ/ 512kcal