



Schokoladen Wald UG
 Tschaikowskypl. 2, 20355 Hamburg
 Email: schokowald.de
 Tel.: +49(0)160 935 21 138

Schokoladen Bitter Drops

Physical Chemical Characteristics	Result	Specifications
Moisture, (%)	0,49	1,2Max.
Caliber, (unit/100g)	909	900+/-50
Double or deformed, (%)	0	5Max.

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

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

Composition of Bitter Drops

Sugar	kg	45,00%
Cocoa Mass	kg	37,00%
Cocoa Butter	kg	18,00%

Brennwert 2145kJ/ 512kcal