



Makendi Couverture

DESCRIPTION:

Chocolate bitter couverture 20140. Organic and not genetically modified or irradiated.

PACKING: 5x2.5kg; carton box with 5 plastic sealed blockes.

SHELF LIFE:

Max. 18 months after production. Store in cool and dry place.

SPECIFICATIONS:

Production	
Ingredients	Cocoa mass, cane sugar, cocoa butter, emulsifier: soya lecithin (all from organic farming)
Additives	No additives
Process	Individual ingredients are mixed, conched, filled in forms, cooled down, removed from forms and packed.
Sensoral properties	
Smell	Product specific, without any off smell
Colour	Dark brown
Taste	Product specific, chocolate
Appearance	At room temperature solid
Nutritional values (per 100 gram)	
Energy	2286KJ/546Kcal
Protein (g)	4.88

Fat (g)	31.28	Saturated: 18.52 Mono-unsaturated: 9.54 Poly-unsaturated: 1.09
Carbohydrates (g)	54.17	Sugars: 47.90 Poly-saccharides:
Dietary fibre (g)	7.0	
Moisture (g)	0.97	
Mineral (mg)	Calcium (Ca): 56 Iron (Fe): 8.02 Potassium (K): 559	Sodium (Na): 24 Phosphor (P): 206 Magnesium (Mg): 146
Analytical properties		
FFA	<1%	
Cholesterol	<1%	
Water activity	0.65	
Cocoa	55%	
Microbiological properties		
Total Plate Count (cfu/g)	<50000	
Yeast (cfu/g)	<100	
Moulds (cfu/g)	<100	
Staphylococcus Aureus	<10	
Enterobacteriaceae (cfu/g)	<100	
Coliforms	<100	
E.Coli (cfu/g)	<10	
Salmonella (cfu/250g)	Absent	



APPLICATIONS:

Couverture is ideal for tempering and dipping, and this is where it really shines. Use it in any candy recipe where you want a coating with a deep chocolate flavor, a beautiful shine, and a healthy "snap" when you bite into the candy. Use it to make chocolate bars, cover truffles, or make clusters or barks.