

Product details	
Article number	901 K
Supplier (Specification only valid for goods from this supplier)	
Product name	chocolate drops dark chocolate organic
Legal name	chocolate drops dark chocolate
Country of processing	Germany
Country of origin (for this article all possible origins are shown)	other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	Dark Chocolate drops, cocoa: 50% min from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	
Customs tariff number	18062050
List of ingredients	cocoa mass*, cane sugar*, cocoa butter*, emulsifier:lecithins*, cocoa: 50% min. *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
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	

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Further product characteristics	
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Vegan	Yes
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.

Average nutritional information per 100g	
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Energy (kJ / kcal)	2211 / 528
Fat (g)	32.0
of which saturates (g)	20.0
Carbohydrate (g)	48.0
of which sugars (g)	46.0
Fibre (g)	11.0
Protein (g)	6.6
Salt (g)	0.010

Nutritional values may vary in natural products
Source: supplier: L-71403

Sensorial parameters	
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Appearance/Colour	characteristically, dark brown
Flavour/Taste	characteristically, no off flavour and off odour
Consistency	free flowing

Chemical and physical parameters	
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This is an automatically generated specification, not all parameters are applicable to every product.

Moisture	
Size	18.000 - 22.000 pieces per kg
pH-value	
Dry cocoa solids	
Non-fat cocoa solids	
Milk solids	
Cocoa butter	
Milk constituents	
Milk fat	

Microbiological parameters according to the DGHM guidelines for chocolates, light and dark, with inclusions (e.g. nuts, flakes, dried fruit, cookie), without filling, 2019		
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	Reference value (cfu/g)	Warning value (cfu/g)
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Total plate count	50.000	
Enterobacteriaceae	100	1.000
E. Coli	10	100
Mould	1.000	
Salmonella		n.d. in 250g

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	18 months from production date
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	10.00 kg
Packaging material (All possible packaging materials are shown for this article)	Cardboard box with blue PE inliner

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.

GMO Status

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

Ionizing radiation

The product is not treated with ionizing radiation.

Pesticides

The product is in accordance to regulation (EU) No. 2018/848.

Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EC) 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.

Pests

The product is free of living pests in all states of development.

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