

**CHOX**

Choco Holics Only

Date: February 24, 2016

**TECHNICAL DATA**Name of Product: **SOFT DARK**

Weight: gr 70 and gr 130

	Container Type (delivery method)	Height (cm)	Length (cm)	Depth (cm)
Product	Glass Jar g 70	5	7	7
	g 130	5	9	9
Shipping 70	Carton	11.5	21.5	15
Packaging 130		11.5	28	19

## Ingredients:

**Arriba Chocolate:** (Cacao min. 62% - Arriba Cacao, unrefined cane sugar, cocoa butter, Emulsifier: soy lecithin). Origin: Ecuador, Producer: **Dormori**, None (TO)

**Water:** low residual oligomineral mountain water, Ph 6.6, Origin: Piemonte, Produttore: **Lurisa**

**White Chocolate:** (Cane sugar, cocoa butter, powdered milk, natural vanilla. Emulsifier: soy lecithin)> Producer: **ICAM**

**Sugar:** unrefined cane sugar Reunion Q2. Origin: Ile de la Réunion. Distributor: Scarbolo Zuccheri

**ALLERGENICS**

Soy lecithin

Powdered milk

**Sugar Content:**

Unit of 12 g. 70 = 96.6

Unit of 130 g = 179.4



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**MICROBIOLOGICAL PARAMETERS:**

Total Bacterial Charge	< 20.000 CFU/g
<b>Staphylococcus coagulase positive</b>	< 10 CFU/g
<b>Mold</b>	< 1.000 CFU/g
<b>Yeast</b>	< 10.000 ufc/g
<b>Escherichia coli-B glucuronidase positive</b>	Whole bacteria < 2.500 CFU/g
<b>Salmonella Spp</b>	Whole Bacteria < 2.500 CFU/g
<b>Listeria monocytogenes</b>	Absent
<b>Bacillus cereus</b>	< 100 CFU/g

**ANALYSES**

BHT	Product free of preservatives and additives
BHA	Product free of preservatives and additives

**PRODUCTION PROCESS:**

Consists of emulsifying method whereby the white chocolate is added to the Arriba chocolate (non-powder form) and immersed in water at specific temperature without the addition of other substances. The cream cools, resulting in the final form/consistency and the product is then vacuum sealed.

**MODE OF CONSERVATION and DMD** (date of minimum durability)

The product is conserved through **vacuum sealing** and maintained refrigerated preferably **between 3°C and 6°C**. The DMD is measured at 8°C, with a duration of **60 days**.

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**BREIF DESCRIPTION OF THE PRODUCT:**

Chox Soft is a cream of dark chocolate and the addition of white chocolate emulsified with water. It does not contain any additional additives like palm oil, hydrogenated fats. It also contains no flavor additives (natural or artificial), no added colors, preservatives, or acidifiers.

The fact that Chox is an innovative and natural product of high quality, with an unexpected consistency, makes it “fresh” with respect to its innovation, departure from the usual, and most importantly ,the pureness of its form and flavor.

**BREIF DESCRIPTION OF THE COMPANY:**

Chox was born thee years ago through an innovative project of the product’s creator, a consultant and instructor of marketing, communication, and innovation, with a background in pharmacy and flavor science. After a period of further experimentation, development and consumer testing, the company’s founder added a talented group of professionals to his staff and Chox, as we know it today, came to fruition. Chox is produced in the laboratory of chocolatier Eppigner Bom Bom a Trieste, Italy.

**CHOX SRL** CON SOCIO UNICO

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The President  
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