

CHOX

Choco Holics Only

Date: February 24, 2016

TECHNICAL DATAName of Product: **CHOX 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, Producer: **Lurisia**

White Chocolate: (Cane sugar, cocoa butter, milk powder, 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 = 84

Unit of 130 g = 156



Choco Holics Only

Date: February 24, 2016
TECHNICAL DATA

MICROBIOLOGICAL PARAMETERS:

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

ANALYSES

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

PRODUCTION PROCESS:

Consists of method whereby the the Arriba chocolate (non-powder form) is emulsified with 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**.

CHOX



Choco **H**olics **O**nly

Date: February 24, 2016

TECHNICAL DATA

BREIF DESCRIPTION OF THE PRODUCT:

Chox Dark is a cream of dark 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.

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 three 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

Via Galilei, 26 –
34126 TRIESTE – ITALIA

The President
Dr. Fabio de Visintini