

**CHOX**

Choco Holics Only

**TECHNICAL DATA**  
Date: February 24, 2016Name of Product: **COFFEE CHOX**

Weight: 70 g and 130 g

Cod.EAN:

(70 g) 8059020800031

(130 g) 8059020800116

Units per carton: 12

	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****Sugar:** unrefined cane sugar Reunion Q2. Origin: Ile de la Réunion. Distributor: Scarbolo Zuccheri**Ground Coffee:** Medium roast, Producer: Illy Caffè**Extra virgin olive oil derived from Mate olives:** Olives cultivated and pressed in Zambratija, Croatia. Producer: Agrofin**ALLERGENICS**

Soy lecithin

**Sugar Content:**

Package of 12 (70 g) = 84

Package of 12 (130 g) = 156

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## 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 emulsifying method whereby chocolate (non-powder form) is immersed in water at specific temperature. Olive oil and coffee are added the mixture, but no additional substances. The mixture cools, is set in glass jars and 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**.

## BREIF DESCRIPTION OF THE PRODUCT:

**Coffee Chox** is a creamy dark chocolate emulsified with with **notes of coffee** and fine soft grains of coffee within. The product does not contain any additives such as palm oil, hydrogenated fats, nor artificial aromas or colors, preservatives, or acidifiers

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

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**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  
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The President  
Dr. Fabio de Visintini