

**CHOX**



Choco Holics Only

Date: February 24, 2016

**TECHNICAL DATA**

Name of Product: **STREUSEL SQUARES**

Weight: 400 g

Cod.EAN: 8059020800185

Units per carton: 6

	Container Type (delivery method)	Height (cm)	Length (cm)	Depth (cm)
Product	Aluminum wrapper sealed in a cardboard box	3.7	22	22

Ingredients:

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

**Streusel:** 25%, gluten free (rice flour, unrefined almond flour, cow's milk, unrefined cane sugar). Producer: **Chox**

**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, milk, almonds

**Sugar Content:**

Package of 6 = 276 g



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**MICROBIOLOGICAL PARAMETERS:**

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

**ANALYSES**

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

**PRODUCTION PROCESS:**

Consists of a method whereby the chocolate (non-powder form) emulsified with water at specific temperature without the addition of other substances. The cream is poured into a mold containing a base of pre-baked streusel (gluten free). The mold is cooled and then covered with a thin layer of chocolate. When the product is completely cooled the chocolate square is removed from the mold and 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 **150 days**.

**BREIF DESCRIPTION OF THE PRODUCT:**

**Streusel Squares** are made of a **dense chocolate cream** emulsified with water and set in a **streusel base-layer** of **gluten-free** rice and almond flour. The product does not contain any additives such as palm oil, hydrogenated fats, nor artificial aromas or colors, preservatives, or acidifiers. It can be cut into squares.

Chox is an innovative and 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.

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