

Technical Specification Sheet: Chocolate Confectioneries

Product Overview

Chocolate confectioneries are sweet, indulgent treats made primarily from cocoa solids, cocoa butter, sugar, milk, and flavoring ingredients. They are produced in various forms, including bars, pralines, truffles, coated nuts, and molded candies. These products are designed to deliver superior taste, texture, and quality, meeting both retail and industrial confectionery standards.

Product Composition

Component	Specification
Main Ingredients	Cocoa solids, cocoa butter, milk powder, sugar, lecithin (emulsifier), and natural/artificial flavors.
Cocoa Content	25% – 70% (depending on type: milk, dark, or white chocolate).
Fat Content	28% – 38% (mainly cocoa butter or vegetable fat alternatives).
Milk Solids	12% – 20% (for milk chocolate).
Sugar Content	40% – 60%.
Moisture	Max 1.5%.
Texture	Smooth, glossy finish; firm snap on breaking; melts evenly in the mouth.
Flavor Profile	Sweet, rich cocoa aroma with creamy, caramel, or nutty notes depending on recipe variations.

Physical & Chemical Characteristics

Appearance: Uniform color (light to dark brown); free from blooming or crystallization.

Melting Point: 30°C – 34°C.

pH Range: 6.0 – 7.0.

Density: 1.3 – 1.5 g/cm³.

Viscosity (at 40°C): 4.0 – 6.0 Pa·s.

Microbiological Standards

Parameter	Limit
Total Plate Count	≤ 5,000 cfu/g
Yeast & Mold	≤ 50 cfu/g
E. coli	Absent in 1g
Salmonella spp.	Absent in 25g
Staphylococcus aureus	Absent in 1g

Shelf Life & Storage

Shelf Life: 12 – 24 months (under optimal conditions).

Storage Conditions: Temperature 15°C – 20°C, Relative Humidity < 60%. Keep away from direct

sunlight, moisture, and strong odors. Store in clean, dry, pest-free environments.

Packaging Options

Retail: Flow-wrapped bars (30g – 150g), pouches (100g – 500g), or gift boxes (250g – 1kg).

Bulk: 5kg – 25kg cartons with inner aluminum foil or polyethylene liners.

Labeling: Each unit labeled with product name, ingredients, nutritional facts, batch code, manufacturing date, expiry date, and storage instructions.

Nutritional Information

Nutrient	Approx. Value (per 100g)
Energy	520 – 560 kcal
Protein	5 – 8 g
Carbohydrates	50 – 60 g
Sugars	45 – 55 g
Fat	30 – 35 g
Saturated Fat	18 – 22 g
Fiber	2 – 5 g
Sodium	< 50 mg

Quality Assurance & Compliance

Manufactured under Good Manufacturing Practices (GMP) and HACCP standards. Conforms to Codex Alimentarius and EU Regulation (EC) No 853/2004 for food safety. Available in Halal, Kosher, and Organic Certified variants upon request.

Applications

Ideal for retail sale, bakery and pastry decoration, gift assortments, hotel mini-bars, and industrial chocolate formulations.