

EST. 1952 MAYERS FINE FOOD		Product Specification	
Authorised by: Director of Operations	Form review date: 5/03/2025	Form issue date: January 2023	
Author: QA Department	Document Number: MFFPS1	Version: 2.0	

PRODUCT DETAILS	
Specification latest review on:	17/06/2026
Product Description	DARK COUVERTURE 55%
Product Code	MAYDRK5
Product Brand Name	MAYERN
Country of Origin	Made in Belgium
Pack Size/Weight/ Volume/Count	2X5KG
Ingredients	Cocoa mass 43.5%, Sugar 43.5%, Cocoa butter 12.5%, Emulsifier E322 (Soy lecithin) <1.0%, Natural vanilla flavouring <1.0%
Declared Allergens	Contains Soy
May Contains Allergens	May contain milk
Rennet Origin	NA
Product Characteristics	typical of dark chocolate
Product Usage	Couverture for cooking applications
Shelf Life	24 months
Coding: Best Before Date / Use By Date	Best Before Date
Thawing Instructions	N/A
Product Handling Storage and Preservation Instructions (Wholesaler / Consumer)	Store in a cool, dry place, away from light and strong odours. Avoid large temperature changes.
Distribution Description	Store in a cool and dry place
Mandatory & Advisory Warning Statements Standard 1.2.3	None
Genetically Modified Status	None
Halal/Kosher Certified	None

PRODUCT VISUAL


EST. 1957 MAYERS FINE FOOD		Product Specification	
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NUTRITIONAL INFORMATION			
Servings per package: 100		Average quantity per serving	Average quantity per 100g
Serving size: 50 g			
Energy (kJ)		1148	2296
Energy (Cal)		275	549
Protein (g)		3	5
Fat Total (g)		18	36
- Fat Saturated (g)		11	22
Carbohydrate (g)		23	46
- Sugars (g)		22	44
Sodium (mg)		2	4

MICROBIOLOGICAL INFORMATION	
Test	Standard
Salmonella	Not Detected in 25g
E. Coli	< 10 cfu/g

CHEMICAL ANALYSIS INFORMATION			
Fat (FDM)	Moisture (Avg)	Salt	pH (Avg)
-	max 1%	-	-

ORGANOLEPTIC CRITERIA	
SENSORY	CRITERIA
Appearance	Small drops
Colour	Dark brown
Aroma	Chocolate
Flavour	Bittersweet chocolate
Texture	Smooth