



CHD-BS-90266-A99

Product specification according to the legislation of USA

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
UNITED STATES

Product Specification

Legal denomination : Semi-sweet chocolate
Commercial name : Dark Decor Curls
Item : CHD-BS-90266-A99

Typical composition

sugar; unsweetened chocolate; cocoa butter; milkfat; soy lecithin; natural vanilla extract

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
BOX	840119100075	4.540 KG
Shape		blossoms
Amount per box/bag/each		10LB/BOX
Amount per pallet		99BOX/PAL

Product characteristics

WIDTH	5.0 - 9.0 mm
THICKNESS	0.60 - 1.00 mm

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

FINESS (MICROMETER)	15.0 - 25.0 µm
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Ref.Method

INTERNAL METHOD

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

Ref.Method

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

ISO6579

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website
<http://www.iso.org>

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for customer 95810

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Microbiological limits

Ref.Method

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	500 kcal	VITAMIN B2 (DV)	5.7 %
ENERGY VALUE	2,093 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.557 mg
CALORIES FROM FAT	287 kcal	VITAMIN B3 (DV)	3.5 %
TOTAL PROTEIN	4.5 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
PROTEIN (DV)	8.9 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	0.0 g	VITAMIN D CALCIFEROL	1.419 µg
TOTAL CARBOHYDRATES	60.3 g	VITAMIN D (DV)	7.1 %
TOTAL CARBOHYDRATES (DV)	21.9 %	VITAMIN D (IU)	57
SUGARS (MONO+DISACCHARIDES)	48.8 g	VITAMIN E ALPHA-TOCOPHEROL	2.611 mg
ADDED SUGARS	48.8 g	VITAMIN E (DV)	17.4 %
ADDED SUGARS (DV)	97.7 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	FOLATE	9.817 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	2.5 %
STARCH	2.0 g	SODIUM	3.8 mg
TOTAL FAT	33.6 g	SODIUM (DV)	0.2 %
TOTAL FAT (DV)	43.0 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID	20.1 g	VITAMIN C (DV)	0.0 %
SATURATED FATTY ACID (DV)	100.5 %	PHOSPHORUS	141.2 mg
MONO UNSATURATED FATTY ACID	11.0 g	PHOSPHORUS (DV)	11.3 %
POLY UNSATURATED FATTY ACID	0.9 g	CALCIUM	24.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	CALCIUM (DV)	1.9 %
CHOLESTEROL	4.5 mg	IRON	10.95 mg
CHOLESTEROL (DV)	1.5 %	IRON (DV)	60.8 %
ORGANIC ACIDS	0.56 g	MAGNESIUM	89.1 mg
DIETARY FIBRE	7.0 g	MAGNESIUM (DV)	21.2 %
DIETARY FIBRE (DV)	25.1 %	ZINC	1.23 mg
TOTAL ALKALOIDS	0.45 g	ZINC (DV)	11.1 %
ALCOHOL	0.00 g	IODINE	0.00 µg
POLY HYDROXYPHENOLS	1.11 g	IODINE (DV)	0.0 %
VITAMIN A RETINOL	17.700 µg	CHLORIDE	7.60 mg
VITAMIN A (IU)	59	POTASSIUM	409.3 mg
VITAMIN B1 THIAMIN	0.074 mg	POTASSIUM (DV)	8.7 %
VITAMIN B1 (DV)	6.2 %	ASH CONTENT	1.07 g
VITAMIN B2 RIBOFLAVIN	0.074 mg		

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Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	1
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts.

** : excl. fully refined oil/fat

Additional information

Calculations according to CODEX.

Typical Cocoa Content 49.4 %

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 2022/02/04 for customer CLARK ASSOCIATES INC.

Kelsy Lindsay

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