



CHX-CP-90368-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 :	Combination of semi-sweet chocolate and colored confectionery
Commercial name :	Petits Fours PASTEL
Item :	CHX-CP-90368-A99

Typical composition

sugar; unsweetened chocolate; cocoa butter; cocoa butter; whole milk powder; beetroot red color; soy lecithin; carrot oil color; paprika oleoresin color; nonfat dry milk; vegetable juice; vegetable fat (sunflower); Blue 1 lake color; 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 840119103335	1.320 KG
Shape	cups
Amount	152pcs/UC
Amount per pallet	120BOX/PAL

Product characteristics

HEIGHT	33.0 - 35.0 mm
DIAMETER	37.0 - 38.0 mm

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.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

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for customer 95810

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Microbiological limits

Ref.Method

<http://www.iso.org>

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	562 kcal	VITAMIN B2 (DV)	12.1 %
ENERGY VALUE	2,353 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.509 mg
CALORIES FROM FAT	391 kcal	VITAMIN B3 (DV)	3.2 %
TOTAL PROTEIN	5.2 g	VITAMIN B12 CYANO-COBALAMINE	0.092 µg
PROTEIN (DV)	10.5 %	VITAMIN B12 (DV)	3.8 %
MILK PROTEIN	1.2 g	VITAMIN D CALCIFEROL	1.955 µg
TOTAL CARBOHYDRATES	47.6 g	VITAMIN D (DV)	9.8 %
TOTAL CARBOHYDRATES (DV)	17.3 %	VITAMIN D (IU)	78
SUGARS (MONO+DISACCHARIDES)	36.8 g	VITAMIN E ALPHA-TOCOPHEROL	3.524 mg
ADDED SUGARS	34.9 g	VITAMIN E (DV)	23.5 %
ADDED SUGARS (DV)	69.9 %	VITAMIN E (IU)	5
POLYOLS	0.0 g	FOLATE	9.104 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	2.3 %
STARCH	1.8 g	SODIUM	19.4 mg
TOTAL FAT	45.1 g	SODIUM (DV)	0.8 %
TOTAL FAT (DV)	57.9 %	VITAMIN C L-ASCORBIC ACID	0.083 mg
SATURATED FATTY ACID	26.8 g	VITAMIN C (DV)	0.1 %
SATURATED FATTY ACID (DV)	134.2 %	PHOSPHORUS	160.5 mg
MONO UNSATURATED FATTY ACID	14.8 g	PHOSPHORUS (DV)	12.8 %
POLY UNSATURATED FATTY ACID	1.5 g	CALCIUM	61.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	CALCIUM (DV)	4.7 %
CHOLESTEROL	4.7 mg	IRON	9.62 mg
CHOLESTEROL (DV)	1.6 %	IRON (DV)	53.5 %
ORGANIC ACIDS	0.61 g	MAGNESIUM	83.9 mg
DIETARY FIBRE	6.3 g	MAGNESIUM (DV)	20.0 %
DIETARY FIBRE (DV)	22.6 %	ZINC	1.25 mg
TOTAL ALKALOIDS	0.41 g	ZINC (DV)	11.4 %
ALCOHOL	0.00 g	IODINE	1.14 µg
POLY HYDROXYPHENOLS	1.00 g	IODINE (DV)	0.8 %
VITAMIN A RETINOL	19.163 µg	CHLORIDE	41.40 mg
VITAMIN A (IU)	64	POTASSIUM	416.7 mg
VITAMIN B1 THIAMIN	0.080 mg	POTASSIUM (DV)	8.9 %
VITAMIN B1 (DV)	6.7 %	ASH CONTENT	1.26 g
VITAMIN B2 RIBOFLAVIN	0.158 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

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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