



CALLEBAUT

ESTABLISHED 1911

C811NV-132

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
Certification Certified HALAL
Item : C811NV-132

Typical composition

unsweetened chocolate; sugar; cocoa butter; lecithin (soy); natural vanilla flavor

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

This product is made in a facility that processes milk ingredients. Although this recipe is non-dairy by nature and it is produced on a dedicated dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

	EAN	Net weight
UC	5410522235364	5.000 KG
BOX	5410522235371	25.000 KG
Shape		Blocks
Amount		5KG/UC
Amount per box/bag/each		5UC/BOX
Amount per pallet		40BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.5 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,750 - 2,300 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

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BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 95810

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Microbiological limits

Ref.Method

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>

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	495 kcal	VITAMIN B2 (DV)	6.9 %
ENERGY VALUE	2,069 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.672 mg
CALORIES FROM FAT	294 kcal	VITAMIN B3 (DV)	4.2 %
TOTAL PROTEIN	5.3 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
PROTEIN (DV)	10.6 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	0.0 g	VITAMIN D CALCIFEROL	1.531 µg
TOTAL CARBOHYDRATES	58.2 g	VITAMIN D (DV)	7.7 %
TOTAL CARBOHYDRATES (DV)	21.2 %	VITAMIN D (IU)	61
SUGARS (MONO+DISACCHARIDES)	44.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.770 mg
ADDED SUGARS	44.4 g	VITAMIN E (DV)	18.5 %
ADDED SUGARS (DV)	88.8 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	FOLATE	11.150 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	2.8 %
STARCH	2.3 g	SODIUM	4.5 mg
TOTAL FAT	34.5 g	SODIUM (DV)	0.2 %
TOTAL FAT (DV)	44.3 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID	20.7 g	VITAMIN C (DV)	0.0 %
SATURATED FATTY ACID (DV)	103.4 %	PHOSPHORUS	168.4 mg
MONO UNSATURATED FATTY ACID	11.2 g	PHOSPHORUS (DV)	13.5 %
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM	29.5 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM (DV)	2.3 %
CHOLESTEROL	0.0 mg	IRON	13.12 mg
CHOLESTEROL (DV)	0.0 %	IRON (DV)	72.9 %
ORGANIC ACIDS	0.72 g	MAGNESIUM	106.3 mg
DIETARY FIBRE	8.4 g	MAGNESIUM (DV)	25.3 %
DIETARY FIBRE (DV)	29.9 %	ZINC	1.48 mg
TOTAL ALKALOIDS	0.54 g	ZINC (DV)	13.4 %
ALCOHOL	0.00 g	IODINE	0.00 µg
POLY HYDROXYPHENOLS	1.34 g	IODINE (DV)	0.0 %
VITAMIN A RETINOL	13.781 µg	CHLORIDE	8.86 mg
VITAMIN A (IU)	46	POTASSIUM	493.5 mg
VITAMIN B1 THIAMIN	0.090 mg	POTASSIUM (DV)	10.5 %
VITAMIN B1 (DV)	7.5 %	ASH CONTENT	1.25 g

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VITAMIN B2 RIBOFLAVIN

0.090 mg

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

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	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	0
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	1
CORN	0		

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

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

** : excl. fully refined oil/fat

Additional information

Calculations according to CODEX.

Typical Cocoa Content

54.6 %

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 Pareve

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

Printed on 2022/10/10 for customer CLARK ASSOCIATES INC.

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Evie De Vis

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