



M-9DBV-656

Product specification according to the legislation of USA

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

Product Specification

Legal denomination :	White confectioner's coating
Certification	Certified HALAL RSPO MB #CU-RSPO SCC-818712
Commercial name :	PATE A GLACER IVOIRE
Item :	M-9DBV-656

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); nonfat dry milk; lecithin (soy)

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	3073419220021	5.000 KG		
BOX	13073419220028	20.000 KG		
Amount		5KG/UC		
Amount per box/bag/each		4UC/BOX		
Amount per pallet		32BOX/PAL		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.1 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	400 - 700 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	max 3.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		IOCCC116(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

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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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	551 kcal	VITAMIN B2 (DV)	33.6 %
ENERGY VALUE	2,306 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
CALORIES FROM FAT	302 kcal	VITAMIN B3 (DV)	0.0 %
TOTAL PROTEIN	7.0 g	VITAMIN B12 CYANO-COBALAMINE	0.440 µg
PROTEIN (DV)	14.0 %	VITAMIN B12 (DV)	18.4 %
MILK PROTEIN	7.0 g	VITAMIN D CALCIFEROL	0.005 µg
TOTAL CARBOHYDRATES	56.8 g	VITAMIN D (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	20.6 %	VITAMIN D (IU)	0
SUGARS (MONO+DISACCHARIDES)	55.8 g	VITAMIN E ALPHA-TOCOPHEROL	0.410 mg
ADDED SUGARS	45.5 g	VITAMIN E (DV)	2.7 %
ADDED SUGARS (DV)	91.0 %	VITAMIN E (IU)	1
POLYOLS	0.0 g	FOLATE	6.395 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	1.6 %
STARCH	0.0 g	SODIUM	74.4 mg
TOTAL FAT	34.1 g	SODIUM (DV)	3.2 %
TOTAL FAT (DV)	43.8 %	VITAMIN C L-ASCORBIC ACID	0.400 mg
SATURATED FATTY ACID	31.9 g	VITAMIN C (DV)	0.4 %
SATURATED FATTY ACID (DV)	159.6 %	PHOSPHORUS	161.4 mg
MONO UNSATURATED FATTY ACID	0.3 g	PHOSPHORUS (DV)	12.9 %
POLY UNSATURATED FATTY ACID	0.2 g	CALCIUM	182.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	CALCIUM (DV)	14.1 %
CHOLESTEROL	0.7 mg	IRON	0.82 mg
CHOLESTEROL (DV)	0.2 %	IRON (DV)	4.5 %
ORGANIC ACIDS	0.44 g	MAGNESIUM	17.1 mg
DIETARY FIBRE	0.0 g	MAGNESIUM (DV)	4.1 %
DIETARY FIBRE (DV)	0.0 %	ZINC	0.67 mg
TOTAL ALKALOIDS	0.00 g	ZINC (DV)	6.1 %
ALCOHOL	0.00 g	IODINE	5.33 µg
POLY HYDROXYPHENOLS	0.00 g	IODINE (DV)	3.6 %
VITAMIN A RETINOL	1.067 µg	CHLORIDE	162.87 mg
VITAMIN A (IU)	4	POTASSIUM	267.1 mg
VITAMIN B1 THIAMIN	0.068 mg	POTASSIUM (DV)	5.7 %
VITAMIN B1 (DV)	5.7 %	ASH CONTENT	1.45 g
VITAMIN B2 RIBOFLAVIN	0.436 mg		

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Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0		

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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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 : None

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Valentine Detalle

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