



# FMN-F24A045-01-K34

## Product specification according to the legislation of USA

### Product Specification

**Legal denomination :** Dark hazelnut cocoa paste  
**Commercial name :** COCOA HAZ FIL PRM  
**Item :** FMN-F24A045-01-K34

This preliminary specification has been provided for a factory trial sample. Factory trial materials are subject to minor adjustments in specifications or component levels to meet agreed specifications.

This is a preliminary product specification, not to be used as final product specification

### Typical composition

sugar; hazelnuts; cocoa powder processed with alkali; vegetable fat (sunflower); lecithin (an emulsifier); natural flavor(s)

### Possible allergen cross contact during processing

**May contain : Cashews, Coconuts, Macadamia nuts, Pecans, Pine/Pinon nuts, Pistachios, Walnuts, Almonds**

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	717740933108	5.440 KG
BOX	10717740933105	10.880 KG

  

Shape	Buckets
Amount	12LB/UC
Amount per box/bag/each	2UC/BOX
Amount per pallet	60BOX/PAL

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 5 %		IOCCC1(1952)
TOTAL FAT CONTENT	33.5 %	+/- 1.5	IOCCC14(1972)

### Physical limits

Not specified.

### Ref.Method

### Microbiological limits

		<b>Ref.Method</b>
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

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### Microbiological limits

E.COLI	not detected/g
SALMONELLAE	not detected/375g

### Ref.Method

ISO16649-2
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 <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	506 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	284 kcal	CHOLESTEROL	0.0 mg
TOTAL PROTEIN	6.7 g	DIETARY FIBRE	7.5 g
TOTAL CARBOHYDRATES	55.4 g	VITAMIN D CALCIFEROL	0.050 µg
SUGARS (MONO+DISACCHARIDES)	42.9 g	SODIUM	2.8 mg
ADDED SUGARS	41.0 g	CALCIUM	105.6 mg
POLYOLS	0.0 g	IRON	5.88 mg
TOTAL FAT	33.5 g	POTASSIUM	541.9 mg
SATURATED FATTY ACID	3.3 g		

### Storage conditions

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

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Rebecca Bailey

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