CALLEBAUT®
BELGIUM 1911

815NV-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 : 815NV-132

Product will be taken out of our product range

'Belgium' refers to the country of the brand.

Typical composition

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

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	Gross weight	Dimensions (l x b x h)
UC	5410522234633	5,000 KG		
BOX	5410522234220	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	37,0 %	+/- 1,5	IOCCC14(1972)

Physical limits		Ref.Method
LINEAR VISCOSITY	1.200 - 1.600 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

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Microbiological limits		Ref.Method
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	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.

Shelf life

24 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	504 kcal	VITAMIN A RETINOL	14,813 µg
ENERGY VALUE	2.111 kJ	VITAMIN A (IU)	49
CALORIES FROM FAT	317 kcal	VITAMIN B1 THIAMIN	0,096 mg
TOTAL PROTEIN	5,6 g	VITAMIN B2 RIBOFLAVIN	0,096 mg
MILK PROTEIN	0,0 g	VITAMIN B3/PP NIACIN/NICOTIN	0,713 mg
TOTAL CARBOHYDRATES	55,2 g	VITAMIN B12 CYANO-COBALAMINE	0,000 µg
SUGARS (MONO+DISACCHARIDES)	40,7 g	VITAMIN D CALCIFEROL	1,644 µg
ADDED SUGARS	40,5 g	VITAMIN D (IU)	66
POLYOLS	0,0 g	VITAMIN E ALPHA-TOCOPHEROL	2,969 mg
POLYDEXTROSE	0,00 g	VITAMIN E (IU)	4
STARCH	2,4 g	FOLATE	12,337 µg
TOTAL FAT	37,0 g	SODIUM	4,8 mg
SATURATED FATTY ACID	22,2 g	VITAMIN C L-ASCORBIC ACID	0,000 mg
MONO UNSATURATED FATTY ACID	12,0 g	PHOSPHORUS	178,6 mg
POLY UNSATURATED FATTY ACID	1,2 g	CALCIUM	31,3 mg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	IRON	13,45 mg
CHOLESTEROL	0,0 mg	MAGNESIUM	112,7 mg
ORGANIC ACIDS	0,75 g	ZINC	1,57 mg
DIETARY FIBRE	8,9 g	IODINE	0,00 µg
TOTAL ALKALOIDS	0,57 g	CHLORIDE	9,30 mg
ALCOHOL	0,00 g	POTASSIUM	524,2 mg
POLY HYDROXYPHENOLS	1,42 g	ASH CONTENT	1,32 g

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

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0

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

LACTOSE	0	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	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1

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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Additional information

Calculations according to CODEX.

Typical Cocoa Content	58,4 %

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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Evie De Vis