CALLEBAUT®
BELGIUM 1911

CHD-CP-92174-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 : Semi-sweet chocolate
Commercial name : Dark Mini Coffee Cups 45 CT/UC
Item : CHD-CP-92174-A99

'Belgium' refers to the country of the brand.

Typical composition

unsweetened chocolate**;** sugar**;** cocoa butter**;** soy lecithin**;** vanilla extract**;** milk

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

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	5410522749427	0,810 KG		

Shape	cups
Amount	45pcs/UC
Amount per pallet	120BOX/PAL

Product characteristics

HEIGHT	43,0 - 46,0 mm
DIAMETER	50,0 mm

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

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

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Microbiological limits		Ref.Method
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	549 kcal	VITAMIN A RETINOL	13,000 µg
ENERGY VALUE	2.297 kJ	VITAMIN A (IU)	43
CALORIES FROM FAT	390 kcal	VITAMIN B1 THIAMIN	0,138 mg
TOTAL PROTEIN	5,3 g	VITAMIN B2 RIBOFLAVIN	0,065 mg
MILK PROTEIN	0,0 g	VITAMIN B3/PP NIACIN/NICOTIN	1,654 mg
TOTAL CARBOHYDRATES	47,4 g	VITAMIN B12 CYANO-COBALAMINE	0,000 µg
SUGARS (MONO+DISACCHARIDES)	33,8 g	VITAMIN D CALCIFEROL	1,435 µg
ADDED SUGARS	33,6 g	VITAMIN D (IU)	57
POLYOLS	0,0 g	VITAMIN E ALPHA-TOCOPHEROL	3,271 mg
POLYDEXTROSE	0,00 g	VITAMIN E (IU)	5
STARCH	2,2 g	FOLATE	7,598 µg
TOTAL FAT	45,4 g	SODIUM	2,0 mg
SATURATED FATTY ACID	27,2 g	VITAMIN C L-ASCORBIC ACID	0,000 mg
MONO UNSATURATED FATTY ACID	14,8 g	PHOSPHORUS	165,9 mg
POLY UNSATURATED FATTY ACID	1,3 g	CALCIUM	35,4 mg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	IRON	10,65 mg
CHOLESTEROL	0,0 mg	MAGNESIUM	121,1 mg
ORGANIC ACIDS	0,69 g	ZINC	1,64 mg
DIETARY FIBRE	8,3 g	IODINE	0,00 µg
TOTAL ALKALOIDS	0,54 g	CHLORIDE	4,14 mg
ALCOHOL	0,00 g	POTASSIUM	475,7 mg
POLY HYDROXYPHENOLS	1,33 g	ASH CONTENT	1,22 g

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

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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	1
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	0

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.

Additional information

Calculations according to CODEX.

Typical Cocoa Content	65,5 %

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

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Kelsy Stubbs