

## CHD-O2NV-SEF-596

Product specification according to the legislation of EU

### Product Specification

<b>Legal denomination :</b>	Couverture chocolate (EU)	
<b>Article :</b>	CHD-O2NV-SEF-596	
<b>Commodity code for EU :</b>	1806.2010	
<b>EAN/UPC :</b>		
10.00 KG	UC	5410522211672
20.00 KG	BOX	5410522211689

### Typical composition (Unsuitable data for refund purposes)

cocoa mass 52.0% ; sugar 37.0% ; cocoa butter 10.5% ; emulsifier: soya lecithin <1% ; natural vanilla flavouring <1%

### Possible allergen cross contact during processing

May contain : Milk

### Delivery form

Callets 10KG/UC 2UC/BOX 30BOX/PAL  
Order quantity 20 KG (or multiply of this)

### Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.7 %	+/- 1.5	IOCCC14(1972)

### Physical limits

		Ref.Method
CASSON YIELD VALUE	2.0 - 7.0 Pa	IOCCC46(2000) & 10(1973)
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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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.

### Typical dimensions

Not specified.

Article : 5W2NV-554

5W2NV-554/EU/00000000

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p. 1 / 4

## CHD-O2NV-SEF-596

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### Shelf life

24 Month (s) after production date

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

ENERGY VALUE	555 kcal	VITAMIN C L-ASCORBIC ACID	0.0000 mg
ENERGY VALUE RI	27.7 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,320 kJ	VITAMIN D CALCIFEROL	1.7 µg
TOTAL FAT	38.7 g	VITAMIN D RI	34.5 %
TOTAL FAT RI	55.0 %	VITAMIN D (IU)	69
SATURATED FATTY ACID	23.2 g	VITAMIN E ALPHA-TOCOPHEROL	3.1 mg
SATURATED FATTY ACID RI	116.0 %	VITAMIN E RI	25.8 %
MONO UNSATURATED FATTY ACID	12.6 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN H BIOTIN	0.0000 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN H RI	0.0 %
CHOLESTEROL	0.0 mg	VITAMIN M FOLIC ACID	13.3 µg
AVAILABLE CARBOHYDRATES	40.0 g	VITAMIN M RI	6.7 %
AVAILABLE CARBOHYDRATES RI	15.0 %	VITAMIN K - PHYLLOQUINONES	0.0000 µg
SUGARS (MONO+DISACCHARIDES)	37.0 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	41.1 %	PHOSPHORUS	194.5 mg
POLYOLS	0.0 g	PHOSPHORUS RI	27.8 %
STARCH	2.7 g	IRON	14.5 mg
DIETARY FIBRE	9.7 g	IRON RI	103.7 %
TOTAL PROTEIN	6.1 g	MAGNESIUM	122.8 mg
PROTEIN RI	12.0 %	MAGNESIUM RI	32.7 %
MILK PROTEIN	0.0 g	ZINC	1.7 mg
SALT	0.02 g	ZINC RI	17.1 %
SALT RI	0.3 %	IODINE	0.0000 µg
SODIUM	0.01 g	IODINE RI	0.0 %
ORGANIC ACIDS	0.82 g	CALCIUM	34.1 mg
TOTAL ALKALOIDS	0.6 g	CALCIUM RI	4.3 %
POLY HYDROXYPHENOLS	1.5 g	CHLORIDE	10.1 mg
ALCOHOL	0.0 g	CHLORIDE RI	1.3 %
VITAMIN A RETINOL	15.5 µg	POTASSIUM	652.1 mg
VITAMIN A RI	1.9 %	POTASSIUM RI	32.6 %
VITAMIN A (IU)	52	COPPER	3.5 mg
PROVITAMIN A BETA-CAROTENE	0.0000 µg	COPPER RI	347.3 %
VITAMIN B1 THIAMIN	0.10 mg	MANGANESE	0.0040 mg
VITAMIN B1 RI	9.5 %	MANGANESE RI	0.2 %
VITAMIN B2 RIBOFLAVIN	0.10 mg	FLUORIDE	0.11 mg
VITAMIN B2 RI	7.4 %	FLUORIDE RI	3.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.78 mg	SELENIUM	4.2 µg
VITAMIN B3 RI	4.9 %	SELENIUM RI	7.6 %

Article : 5W2NV-554

5W2NV-554/EU/00000000

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p. 2 / 4

## CHD-O2NV-SEF-596

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VITAMIN B5 PANTOIC ACID	0.42 mg	CHROMIUM	54.7 µg
VITAMIN B5 RI	6.9 %	CHROMIUM RI	136.7 %
VITAMIN B6 PYRIDOXIN	0.050 mg	MOLYBDENUM	66.5 µg
VITAMIN B6 RI	3.7 %	MOLYBDENUM RI	133.1 %
VITAMIN B12 CYANO-COBALAMINE	0.0000 µg	ASH CONTENT	1.7 g
VITAMIN B12 RI	0.0 %	ISOMALTULOSE	0 g

RI = Reference Intake

#### Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	1	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE ( E620 -> E625 )	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	1
PARABENE (E214->E219)	0		

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p. 3 / 4

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#### Additional allergens info

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

Azo-colours\*\* : E102,E110,E122,E123,E124,E129,E151,E154 and E155

Other nuts \* : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts.

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

#### Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	61.9 %	+/-1,5
Dry fatfree cocoa solids	23.2 %	+/- 1

#### Storage conditions

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

Storage Temperature : 12 - 20 °C

#### Kosher certification

Kosher Dairy

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

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An Parrein