CALLEBAUT®
BELGIUM 1911

C811NV-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 :	C811NV-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	5410522235364	5,000 KG		
BOX	5410522235371	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	34,5 %	+/- 1,5	IOCCC14(1972)

Physical limits		Ref.Method
LINEAR VISCOSITY	1.750 - 2.300 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	495 kcal	VITAMIN A RETINOL	13,781 µg
ENERGY VALUE	2.069 kJ	VITAMIN A (IU)	46
CALORIES FROM FAT	294 kcal	VITAMIN B1 THIAMIN	0,090 mg
TOTAL PROTEIN	5,3 g	VITAMIN B2 RIBOFLAVIN	0,090 mg
MILK PROTEIN	0,0 g	VITAMIN B3/PP NIACIN/NICOTIN	0,672 mg
TOTAL CARBOHYDRATES	58,2 g	VITAMIN B12 CYANO-COBALAMINE	0,000 µg
SUGARS (MONO+DISACCHARIDES)	44,5 g	VITAMIN D CALCIFEROL	1,531 µg
ADDED SUGARS	44,3 g	VITAMIN D (IU)	61
POLYOLS	0,0 g	VITAMIN E ALPHA-TOCOPHEROL	2,770 mg
POLYDEXTROSE	0,00 g	VITAMIN E (IU)	4
STARCH	2,3 g	FOLATE	11,150 µg
TOTAL FAT	34,5 g	SODIUM	4,5 mg
SATURATED FATTY ACID	20,7 g	VITAMIN C L-ASCORBIC ACID	0,000 mg
MONO UNSATURATED FATTY ACID	11,2 g	PHOSPHORUS	168,4 mg
POLY UNSATURATED FATTY ACID	1,1 g	CALCIUM	29,5 mg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	IRON	13,12 mg
CHOLESTEROL	0,0 mg	MAGNESIUM	106,3 mg
ORGANIC ACIDS	0,72 g	ZINC	1,48 mg
DIETARY FIBRE	8,4 g	IODINE	0,00 µg
TOTAL ALKALOIDS	0,54 g	CHLORIDE	8,86 mg
ALCOHOL	0,00 g	POTASSIUM	493,5 mg
POLY HYDROXYPHENOLS	1,34 g	ASH CONTENT	1,25 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	54,6 %

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