CALLEBAUT®
BELGIUM 1911

L-60-40NV-50C

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 : L-60-40NV-50C

'Belgium' refers to the country of the brand.

Typical composition

unsweetened chocolate**;** sugar**;** cocoa powder**;** 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	5410522769104	5,000 KG		
BOX	5410522769098	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	30,3 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	7.400 - 11.000 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
ENTEROBACTERIACEAE	max 10/g	ISO21528-2

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Microbiological limits		Ref.Method
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	440 kcal	VITAMIN A RETINOL	11,962 µg
ENERGY VALUE	1.842 kJ	VITAMIN A (IU)	40
CALORIES FROM FAT	255 kcal	VITAMIN B1 THIAMIN	0,146 mg
TOTAL PROTEIN	8,5 g	VITAMIN B2 RIBOFLAVIN	0,146 mg
MILK PROTEIN	0,0 g	VITAMIN B3/PP NIACIN/NICOTIN	1,080 mg
TOTAL CARBOHYDRATES	58,1 g	VITAMIN B12 CYANO-COBALAMINE	0,000 µg
SUGARS (MONO+DISACCHARIDES)	36,3 g	VITAMIN D CALCIFEROL	1,339 µg
ADDED SUGARS	36,0 g	VITAMIN D (IU)	54
POLYOLS	0,0 g	VITAMIN E ALPHA-TOCOPHEROL	2,420 mg
POLYDEXTROSE	0,00 g	VITAMIN E (IU)	4
STARCH	3,7 g	FOLATE	15,832 µg
TOTAL FAT	30,3 g	SODIUM	7,2 mg
SATURATED FATTY ACID	18,1 g	VITAMIN C L-ASCORBIC ACID	0,000 mg
MONO UNSATURATED FATTY ACID	9,8 g	PHOSPHORUS	270,1 mg
POLY UNSATURATED FATTY ACID	1,0 g	CALCIUM	47,1 mg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	IRON	19,27 mg
CHOLESTEROL	0,0 mg	MAGNESIUM	170,4 mg
ORGANIC ACIDS	1,13 g	ZINC	2,38 mg
DIETARY FIBRE	13,4 g	IODINE	0,00 µg
TOTAL ALKALOIDS	0,87 g	CHLORIDE	13,69 mg
ALCOHOL	0,00 g	POTASSIUM	794,4 mg
POLY HYDROXYPHENOLS	2,15 g	ASH CONTENT	1,95 g

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

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0

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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.

Additional information

Calculations according to CODEX.

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Typical Cocoa Content	62,6 %

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