



# G-PRVP7-111

## Product specification according to the legislation of USA

PASTRY CHEF RESOURCE  
4376 LB MCLEOD ROAD  
ORLANDO FL 32811  
UNITED STATES

### Product Specification

**Legal denomination :** Chocolate flavored compound  
**Certification** RSPO MB #CU-RSPO SCC-818712  
**Commercial name :** PAG PRIMA VP 7  
**Item :** G-PRVP7-111

### Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); cocoa powder processed with alkali; sorbitan tristearate (a stabilizer); lecithin (soy); milk

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

### Delivery form

	EAN	Net weight	Dimensions (l x b x h)
UC	3073419201402	5.000 KG	
BOX	13073419201409	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	37.3 %	+/- 1.5	IOCCC14(1972)

### Physical limits

	Ref.Method
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.	IOCCC116(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	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

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for customer 46643

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2026/05/05 10:38:51

Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

p. 1 / 4



# G-PRVP7-111

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### Microbiological limits

### Ref.Method

<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

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

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

ENERGY VALUE	533 kcal	VITAMIN A	RETINOL	0.667 µg
ENERGY VALUE	2,232 kJ	VITAMIN A	(IU)	2
CALORIES FROM FAT	329 kcal	VITAMIN B1	THIAMIN	0.065 mg
TOTAL PROTEIN	3.7 g	VITAMIN B2	RIBOFLAVIN	0.065 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.472 mg
TOTAL CARBOHYDRATES	56.8 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	47.8 g	VITAMIN D	CALCIFEROL	0.081 µg
ADDED SUGARS	47.7 g	VITAMIN D	(IU)	3
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	0.276 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	0
STARCH	1.7 g	FOLATE		7.430 µg
TOTAL FAT	37.3 g	SODIUM		3.2 mg
SATURATED FATTY ACID	34.6 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	0.7 g	PHOSPHORUS		131.5 mg
POLY UNSATURATED FATTY ACID	0.2 g	CALCIUM		20.7 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	IRON		8.34 mg
CHOLESTEROL	0.1 mg	MAGNESIUM		74.3 mg
ORGANIC ACIDS	0.49 g	ZINC		1.04 mg
DIETARY FIBRE	5.6 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.38 g	CHLORIDE		6.45 mg
ALCOHOL	0.00 g	POTASSIUM		456.6 mg
POLY HYDROXYPHENOLS	0.49 g	ASH CONTENT		1.56 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
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

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p. 2 / 4



# G-PRVP7-111

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

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	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

### Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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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.

### 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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p. 3 / 4



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*V. Detalle*

Valentine Detalle

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2026/05/05 10:38:51

**p. 4 / 4**