

# VAN LEER

CHOCOLATES

EST. 1949

## CHD-DR-6002329-015

Product specification according to the legislation of USA

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

### Product Specification

**Legal denomination :** Semi-sweet chocolate  
**Item :** CHD-DR-6002329-015

### Typical composition

sugar; unsweetened chocolate; cocoa butter; soy lecithin; vanilla extract; milk  
Supporting 100% Sustainably sourced Cocoa

### Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	56797930631	9.980 KG	10.268 KG	
Shape		Chips		
Amount		4000CT/LB		
Amount per box/bag/each		22LB/BOX		
Amount per pallet		80BOX/PAL		

### Product characteristics

COUNT PER POUND 3,800 - 4,200

### Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	25.4 %	+/- 1.0	IOCCC14(1972)

### Physical limits

		Ref.Method
FINENESS (MICROMETER)	55.0 - 69.0 µm	INTERNAL 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
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>

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for customer 46643

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

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### Microbiological limits

### Ref.Method

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	458 kcal	VITAMIN A	RETINOL	1.963 µg
ENERGY VALUE	1,918 kJ	VITAMIN A	(IU)	7
CALORIES FROM FAT	216 kcal	VITAMIN B1	THIAMIN	0.154 mg
TOTAL PROTEIN	4.6 g	VITAMIN B2	RIBOFLAVIN	0.039 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	2.118 mg
TOTAL CARBOHYDRATES	68.1 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	56.3 g	VITAMIN D	CALCIFEROL	0.215 µg
ADDED SUGARS	56.1 g	VITAMIN D	(IU)	9
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	1.484 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	2
STARCH	1.8 g	FOLATE		0.718 µg
TOTAL FAT	25.5 g	SODIUM		0.2 mg
SATURATED FATTY ACID	15.3 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	8.5 g	PHOSPHORUS		142.6 mg
POLY UNSATURATED FATTY ACID	0.6 g	CALCIUM		35.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		7.86 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		115.6 mg
ORGANIC ACIDS	0.58 g	ZINC		1.54 mg
DIETARY FIBRE	7.2 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.47 g	CHLORIDE		0.84 mg
ALCOHOL	0.00 g	POTASSIUM		401.6 mg
POLY HYDROXYPHENOLS	1.16 g	ASH CONTENT		1.09 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
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0

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

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
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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.

#### Additional information

Calculations according to CODEX.

Typical Cocoa Content	42.9 %
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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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#### Optional certifications and programs

Cocoa Horizons Foundation	Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa
Fair Trade Sourced Ingr	Any reference to Fairtrade/FSI requires a valid Fairtrade certificate. Fairtrade ingredients: sugar (& vanilla if applicable)
Fair Trade USA Cocoa MB	Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc. Fairtrade ingredients: cocoa
Fair Trade USA MB	Fair Trade Certified™ (Ingredients) by Fair Trade USA Inc. Fairtrade Ingredients: cocoa, sugar and vanilla (when present)
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

Printed on 2026/06/09 for customer PASTRY CHEF RESOURCE



Nova Guertin

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