



CALLEBAUT®
BELGIUM 1911

CHX-CP-92213-A99

Product specification according to the legislation of USA

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

Product Specification

Legal denomination : Dark and white chocolate
Commercial name : Marbled Medium Tulip Cups 36 CT/UC
Item : CHX-CP-92213-A99

'Belgium' refers to the country of the brand.

Typical composition

sugar; unsweetened chocolate; cocoa butter; whole milk powder; soy lecithin; nonfat dry milk; vanilla extract

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

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	5410522749939	1.260 KG		
Shape		cups		
Amount		36pcs/UC		
Amount per pallet		96BOX/PAL		

Product characteristics

HEIGHT	63.0 - 66.0 mm
DIAMETER	70.0 mm

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/375g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
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

Item : CHX-CP-92213-A99

for customer 46643

Barry Callebaut USA LLC - 51 St.Paul's Road

HENDERSONVILLE NC 28792 - UNITED STATES

2026/06/09 11:21:47

Tel. : 828-685-2443 Fax.:

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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	563 kcal	VITAMIN A	RETINOL	23.010 µg
ENERGY VALUE	2,355 kJ	VITAMIN A	(IU)	77
CALORIES FROM FAT	391 kcal	VITAMIN B1	THIAMIN	0.118 mg
TOTAL PROTEIN	5.2 g	VITAMIN B2	RIBOFLAVIN	0.144 mg
MILK PROTEIN	1.3 g	VITAMIN B3/PP	NIACIN/NICOTIN	1.232 mg
TOTAL CARBOHYDRATES	47.7 g	VITAMIN B12	CYANO-COBALAMINE	0.096 µg
SUGARS (MONO+DISACCHARIDES)	37.3 g	VITAMIN D	CALCIFEROL	1.517 µg
ADDED SUGARS	35.4 g	VITAMIN D	(IU)	61
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	3.251 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	5
STARCH	1.6 g	FOLATE		8.096 µg
TOTAL FAT	45.2 g	SODIUM		18.2 mg
SATURATED FATTY ACID	27.1 g	VITAMIN C	L-ASCORBIC ACID	0.086 mg
MONO UNSATURATED FATTY ACID	14.7 g	PHOSPHORUS		158.3 mg
POLY UNSATURATED FATTY ACID	1.3 g	CALCIUM		67.3 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	IRON		7.99 mg
CHOLESTEROL	4.9 mg	MAGNESIUM		94.0 mg
ORGANIC ACIDS	0.60 g	ZINC		1.37 mg
DIETARY FIBRE	6.2 g	IODINE		1.19 µg
TOTAL ALKALOIDS	0.40 g	CHLORIDE		39.50 mg
ALCOHOL	0.00 g	POTASSIUM		414.1 mg
POLY HYDROXYPHENOLS	0.99 g	ASH CONTENT		1.23 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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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	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.

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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Kelsy Stubbs

Kelsy Stubbs

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