



CHD-SP-5Z1-US-U73

Product specification according to the legislation of EU

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

Product Specification

Legal denomination :	Chocolate flakes
Certification	Certified HALAL
Commercial name :	Pailletés Fins
Article :	CHD-SP-5Z1-US-U73
Commodity code for EU :	1806.9039

Typical composition

sugar 55.0%; cocoa mass 38.5%; cocoa butter 3.0%; whole **milk** powder 2.0%; **milkfat** 1.5%; natural vanilla flavouring <1%
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)	Packaging material
UC	8711177653334	1.000 KG	85x160x290 MM	Lam. stand-up plastic bag
BOX	18711177653331	6.000 KG	390x260x185 MM	Corrugated American Case
Shape		Splitters		
Amount		1KG/UC		
Amount per box/bag/each		6UC/BOX		
Amount per pallet		64BOX/PAL		
Order quantity		384 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Product characteristics

SIEVE FRACTION	1.5 - 4.3 mm
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Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

Particle size : min 20 % of the dry fatfree substance is > 30 microns.

Ref.Method

IOCCC116(1990)

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for customer 46643

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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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>

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	501 kcal	VITAMIN C L-ASCORBIC ACID	0.034 mg
ENERGY VALUE RI	25.1 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,097 kJ	VITAMIN D CALCIFEROL	1.062 µg
TOTAL FAT	26.0 g	VITAMIN D RI	21.2 %
TOTAL FAT RI	37.2 %	VITAMIN D (IU)	42
SATURATED FATTY ACID	15.7 g	VITAMIN E ALPHA-TOCOPHEROL	1.962 mg
SATURATED FATTY ACID RI	78.3 %	VITAMIN E RI	16.3 %
MONO UNSATURATED FATTY ACID	8.4 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.8 g	FOLATE	9.220 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	FOLATE RI	4.6 %
CHOLESTEROL	7.9 mg	PHOSPHORUS	157.8 mg
AVAILABLE CARBOHYDRATES	57.7 g	PHOSPHORUS RI	22.5 %
AVAILABLE CARBOHYDRATES RI	22.2 %	IRON	11.30 mg
SUGARS (MONO+DISACCHARIDES)	55.6 g	IRON RI	80.7 %
SUGARS (MONO+DISACCHARIDES) RI	61.8 %	MAGNESIUM	92.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	24.7 %
STARCH	2.0 g	ZINC	1.32 mg
DIETARY FIBRE	7.2 g	ZINC RI	13.2 %
TOTAL PROTEIN	5.0 g	IODINE	0.46 µg
PROTEIN RI	10.0 %	IODINE RI	0.3 %
MILK PROTEIN	0.5 g	CALCIUM	41.2 mg
SALT	0.03 g	CALCIUM RI	5.2 %
SALT RI	0.4 %	CHLORIDE	21.90 mg
SODIUM	10.4 mg	CHLORIDE RI	2.7 %
ORGANIC ACIDS	0.64 g	POTASSIUM	446.1 mg
TOTAL ALKALOIDS	0.46 g	POTASSIUM RI	22.3 %

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POLY HYDROXYPHENOLS	1.15 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	23.910 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	80	FLUORIDE RI	2.7 %
VITAMIN B1 THIAMIN	0.082 mg	SELENIUM	3.78 µg
VITAMIN B1 RI	7.5 %	SELENIUM RI	6.9 %
VITAMIN B2 RIBOFLAVIN	0.114 mg	CHROMIUM	46.68 µg
VITAMIN B2 RI	8.2 %	CHROMIUM RI	116.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.576 mg	MOLYBDENUM	56.91 µg
VITAMIN B3 RI	3.6 %	MOLYBDENUM RI	113.8 %
VITAMIN B12 CYANO-COBALAMINE	0.037 µg	ASH CONTENT	1.22 g
VITAMIN B12 RI	1.5 %		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0

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Other substances of interest

GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

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.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	42.4 %	+/-1,5
Dry fatfree cocoa solids	17.7 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

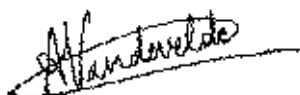
Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Astrid Vandeveld