



CALLEBAUT®
BELGIUM 1911

CHD-CP-92177-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 : Semi-sweet chocolate
Commercial name : Dark Assortment Cups 200 CT/UC
Item : CHD-CP-92177-A99

'Belgium' refers to the country of the brand.

Typical composition

unsweetened chocolate; sugar; cocoa butter; soy lecithin; vanilla extract; milk

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	5410522749458	1.200 KG		
Shape		cups		
Amount		200pcs/UC		
Amount per pallet		120BOX/PAL		

Product characteristics

HEIGHT	21.0 - 23.0 mm
DIAMETER	38.0 mm

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

40C-S27-20RPM-PS APPARENT VISC	1,500.0 - 2,500.0 cP
40C-S27-20RPM-PS MACMICHAEL	20.4 - 34.0 °MM
40C-S27-20RPM-PS TORQUE	6.0 - 10.0
40C-S27-G YIELD VALUE	18.0 - 58.0 D/cm ²
FINENESS (MICROMETER)	15.0 - 20.0 µm

Ref.Method

INTERNAL METHOD
INTERNAL METHOD
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Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2

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for customer 46643

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

HENDERSONVILLE NC 28792 - UNITED STATES

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Tel. : 828-685-2443 Fax.:

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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	542 kcal	VITAMIN A	RETINOL	12.430 µg
ENERGY VALUE	2,269 kJ	VITAMIN A	(IU)	41
CALORIES FROM FAT	380 kcal	VITAMIN B1	THIAMIN	0.141 mg
TOTAL PROTEIN	5.4 g	VITAMIN B2	RIBOFLAVIN	0.066 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	1.687 mg
TOTAL CARBOHYDRATES	48.4 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	34.5 g	VITAMIN D	CALCIFEROL	1.372 µg
ADDED SUGARS	34.3 g	VITAMIN D	(IU)	55
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	3.175 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	5
STARCH	2.2 g	FOLATE		7.447 µg
TOTAL FAT	44.2 g	SODIUM		2.1 mg
SATURATED FATTY ACID	26.5 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	14.5 g	PHOSPHORUS		169.3 mg
POLY UNSATURATED FATTY ACID	1.2 g	CALCIUM		36.1 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		10.87 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		123.6 mg
ORGANIC ACIDS	0.70 g	ZINC		1.68 mg
DIETARY FIBRE	8.5 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.55 g	CHLORIDE		4.22 mg
ALCOHOL	0.00 g	POTASSIUM		485.4 mg
POLY HYDROXYPHENOLS	1.36 g	ASH CONTENT		1.24 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

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

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	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 64.7 %

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

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Kosher certification

Kosher Dairy

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

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

Kelsy Stubbs

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