



M-9DBV-656

Product specification according to the legislation of USA

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

Product Specification

Legal denomination : White confectioner's coating
Certification Certified HALAL
RSPO MB #CU-RSPO SCC-818712
Commercial name : PATE A GLACER IVOIRE
Item : M-9DBV-656

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); nonfat dry milk; lecithin (soy)

Delivery form

	EAN	Net weight	Dimensions (l x b x h)
UC	3073419220021	5.000 KG	
BOX	13073419220028	20.000 KG	
Amount		5KG/UC	
Amount per box/bag/each		4UC/BOX	
Amount per pallet		32BOX/PAL	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.1 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	400 - 700 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	max 3.00 Pa	IOCCC46(2000) & 10(1973)
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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BC Manufacturing France - 19 Bld Michelet
78250 MEULAN - FRANCE
Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

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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

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

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

ENERGY VALUE	551 kcal	VITAMIN A	RETINOL	1.067 µg
ENERGY VALUE	2,306 kJ	VITAMIN A	(IU)	4
CALORIES FROM FAT	302 kcal	VITAMIN B1	THIAMIN	0.068 mg
TOTAL PROTEIN	7.0 g	VITAMIN B2	RIBOFLAVIN	0.436 mg
MILK PROTEIN	7.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.000 mg
TOTAL CARBOHYDRATES	56.8 g	VITAMIN B12	CYANO-COBALAMINE	0.440 µg
SUGARS (MONO+DISACCHARIDES)	55.8 g	VITAMIN D	CALCIFEROL	0.005 µg
ADDED SUGARS	45.4 g	VITAMIN D	(IU)	0
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	0.410 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	1
STARCH	0.0 g	FOLATE		6.395 µg
TOTAL FAT	34.1 g	SODIUM		74.4 mg
SATURATED FATTY ACID	31.9 g	VITAMIN C	L-ASCORBIC ACID	0.400 mg
MONO UNSATURATED FATTY ACID	0.3 g	PHOSPHORUS		161.4 mg
POLY UNSATURATED FATTY ACID	0.2 g	CALCIUM		182.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	IRON		0.82 mg
CHOLESTEROL	4.1 mg	MAGNESIUM		17.1 mg
ORGANIC ACIDS	0.44 g	ZINC		0.67 mg
DIETARY FIBRE	0.0 g	IODINE		5.33 µg
TOTAL ALKALOIDS	0.00 g	CHLORIDE		162.87 mg
ALCOHOL	0.00 g	POTASSIUM		267.1 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT		1.45 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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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 : None

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V. Detalle

Valentine Detalle

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