



CHD-VR-1Z2-US-U73

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 chocolate vermicelli
Certification Certified HALAL
Item : CHD-VR-1Z2-US-U73

Typical composition

sugar; unsweetened chocolate processed with alkali; milkfat; cocoa powder processed with alkali; whole milk powder; natural vanilla flavor

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	8711177653419	1.000 KG	85x160x290 MM	Lam. stand-up plastic bag
BOX	18711177653416	6.000 KG	390x260x185 MM	Corrugated American Case
Shape		Vermicelli		
Amount		1KG/UC		
Amount per box/bag/each		6UC/BOX		
Amount per pallet		64BOX/PAL		

Product characteristics

SIEVE FRACTION 0.8 - 2.7 mm

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

	Ref.Method
Particle size : min 20 % 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

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for customer 46643

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Microbiological limits

Ref.Method

E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	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

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

ENERGY VALUE	450 kcal	VITAMIN B2 (DV)	8.4 %
ENERGY VALUE	1,883 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.671 mg
CALORIES FROM FAT	214 kcal	VITAMIN B3 (DV)	4.2 %
TOTAL PROTEIN	5.5 g	VITAMIN B12 CYANO-COBALAMINE	0.019 µg
PROTEIN (DV)	11.0 %	VITAMIN B12 (DV)	0.8 %
MILK PROTEIN	0.2 g	VITAMIN D CALCIFEROL	1.047 µg
TOTAL CARBOHYDRATES	66.8 g	VITAMIN D (DV)	5.2 %
TOTAL CARBOHYDRATES (DV)	24.3 %	VITAMIN D (IU)	42
SUGARS (MONO+DISACCHARIDES)	53.7 g	VITAMIN E ALPHA-TOCOPHEROL	1.928 mg
ADDED SUGARS	53.4 g	VITAMIN E (DV)	12.9 %
ADDED SUGARS (DV)	106.8 %	VITAMIN E (IU)	3
POLYOLS	0.0 g	FOLATE	10.386 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	2.6 %
STARCH	2.3 g	SODIUM	107.0 mg
TOTAL FAT	25.4 g	SODIUM (DV)	4.7 %
TOTAL FAT (DV)	32.5 %	VITAMIN C L-ASCORBIC ACID	0.017 mg
SATURATED FATTY ACID	15.3 g	VITAMIN C (DV)	0.0 %
SATURATED FATTY ACID (DV)	76.3 %	PHOSPHORUS	174.8 mg
MONO UNSATURATED FATTY ACID	8.2 g	PHOSPHORUS (DV)	14.0 %
POLY UNSATURATED FATTY ACID	0.7 g	CALCIUM	37.5 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	CALCIUM (DV)	2.9 %
CHOLESTEROL	6.8 mg	IRON	12.57 mg
CHOLESTEROL (DV)	2.3 %	IRON (DV)	69.8 %
ORGANIC ACIDS	0.73 g	MAGNESIUM	106.8 mg
DIETARY FIBRE	8.2 g	MAGNESIUM (DV)	25.4 %
DIETARY FIBRE (DV)	29.4 %	ZINC	1.51 mg
TOTAL ALKALOIDS	0.54 g	ZINC (DV)	13.7 %
ALCOHOL	0.00 g	IODINE	0.23 µg

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POLY HYDROXYPHENOLS	1.22 g	IODINE (DV)	0.2 %
VITAMIN A RETINOL	23.035 µg	CHLORIDE	16.08 mg
VITAMIN A (IU)	77	POTASSIUM	635.5 mg
VITAMIN B1 THIAMIN	0.093 mg	POTASSIUM (DV)	13.5 %
VITAMIN B1 (DV)	7.7 %	ASH CONTENT	1.65 g
VITAMIN B2 RIBOFLAVIN	0.109 mg		

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Storage conditions

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

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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Bérengère Desclaux

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