



CALLEBAUT®
BELGIUM 1911

CHD-CP-92172-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 Coffee Cups 36 CT/UC
Item : CHD-CP-92172-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 | 5410522749403 | 1.200 KG | | |
| Shape | | cups | | |
| Amount | | 36pcs/UC | | |
| Amount per pallet | | 96BOX/PAL | | |

Product characteristics

| | |
|----------|----------------|
| HEIGHT | 62.0 - 66.0 mm |
| DIAMETER | 70.0 mm |

Chemical limits

| | |
|----------|---------|
| MOISTURE | max 1 % |
|----------|---------|

Ref.Method

IOCC1(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

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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

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

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

| | | | | |
|------------------------------|----------|---------------|------------------|-----------|
| ENERGY VALUE | 546 kcal | VITAMIN A | RETINOL | 12.715 µg |
| ENERGY VALUE | 2,283 kJ | VITAMIN A | (IU) | 42 |
| CALORIES FROM FAT | 385 kcal | VITAMIN B1 | THIAMIN | 0.140 mg |
| TOTAL PROTEIN | 5.4 g | VITAMIN B2 | RIBOFLAVIN | 0.065 mg |
| MILK PROTEIN | 0.0 g | VITAMIN B3/PP | NIACIN/NICOTIN | 1.671 mg |
| TOTAL CARBOHYDRATES | 47.9 g | VITAMIN B12 | CYANO-COBALAMINE | 0.000 µg |
| SUGARS (MONO+DISACCHARIDES) | 34.1 g | VITAMIN D | CALCIFEROL | 1.403 µg |
| ADDED SUGARS | 34.0 g | VITAMIN D | (IU) | 56 |
| POLYOLS | 0.0 g | VITAMIN E | ALPHA-TOCOPHEROL | 3.223 mg |
| POLYDEXTROSE | 0.00 g | VITAMIN E | (IU) | 5 |
| STARCH | 2.2 g | FOLATE | | 7.522 µg |
| TOTAL FAT | 44.8 g | SODIUM | | 2.1 mg |
| SATURATED FATTY ACID | 26.9 g | VITAMIN C | L-ASCORBIC ACID | 0.000 mg |
| MONO UNSATURATED FATTY ACID | 14.7 g | PHOSPHORUS | | 167.6 mg |
| POLY UNSATURATED FATTY ACID | 1.3 g | CALCIUM | | 35.7 mg |
| TRANS FATTY ACID (TFA) TOTAL | 0.0 g | IRON | | 10.76 mg |
| CHOLESTEROL | 0.0 mg | MAGNESIUM | | 122.3 mg |
| ORGANIC ACIDS | 0.69 g | ZINC | | 1.66 mg |
| DIETARY FIBRE | 8.4 g | IODINE | | 0.00 µg |
| TOTAL ALKALOIDS | 0.54 g | CHLORIDE | | 4.18 mg |
| ALCOHOL | 0.00 g | POTASSIUM | | 480.5 mg |
| POLY HYDROXYPHENOLS | 1.35 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 |
|--------------------------|---|---------------------|---|

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 65.1 %

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

Kelsy Stubbs

Kelsy Stubbs

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