



CALLEBAUT®
BELGIUM 1911

811NV-595

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
Certification Certified HALAL
Item : 811NV-595

'Belgium' refers to the country of the brand.

Typical composition

unsweetened chocolate; sugar; cocoa butter; lecithin (soy); natural flavor(s); milk

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)
UC	5410522232981	10.000 KG	
BOX	5410522232998	20.000 KG	
Shape		Callets	
Amount		10KG/UC	
Amount per box/bag/each		2UC/BOX	
Amount per pallet		30BOX/PAL	

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	36.6 % +/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(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

Item : 811NV-595
Barry Callebaut Belgium N.V. - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

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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	507 kcal	VITAMIN A	RETINOL	14.647 µg
ENERGY VALUE	2,122 kJ	VITAMIN A	(IU)	49
CALORIES FROM FAT	313 kcal	VITAMIN B1	THIAMIN	0.086 mg
TOTAL PROTEIN	5.1 g	VITAMIN B2	RIBOFLAVIN	0.086 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.649 mg
TOTAL CARBOHYDRATES	56.4 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	43.1 g	VITAMIN D	CALCIFEROL	1.625 µg
ADDED SUGARS	43.0 g	VITAMIN D	(IU)	65
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.937 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	4
STARCH	2.2 g	FOLATE		11.254 µg
TOTAL FAT	36.6 g	SODIUM		4.4 mg
SATURATED FATTY ACID	21.9 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	11.9 g	PHOSPHORUS		162.6 mg
POLY UNSATURATED FATTY ACID	1.2 g	CALCIUM		28.5 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		12.66 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		102.6 mg
ORGANIC ACIDS	0.69 g	ZINC		1.43 mg
DIETARY FIBRE	8.1 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.52 g	CHLORIDE		8.56 mg
ALCOHOL	0.00 g	POTASSIUM		476.3 mg
POLY HYDROXYPHENOLS	1.30 g	ASH CONTENT		1.21 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	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	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	56.0 %
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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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Evie De Vis

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