



NCB-HD706-BY-X55

Product specification according to the legislation of USA

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

Product Specification

Legal denomination : Cocoa butter
Commercial name : MYCRYO
Item : NCB-HD706-BY-X55

Typical composition

cocoa butter

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	3073415310887	0.550 KG	
BOX	13073415310884	4.400 KG	
Amount		0.55KG/UC	
Amount per box/bag/each		8UC/BOX	
Amount per pallet		60BOX/PAL	

Product characteristics

Appearance : yellow

Chemical limits

		Ref.Method
MOISTURE	max 0.10 %	IOCCC1(1952)
UNSATURATED CONTENT	max 0.35 -	OICCC 102 (1988)
PEROXIDE VALUE (MEQ/KG)	max 3.0 -	IUPAC-2-501
FREE FATTY ACIDS	max 1.75 %	OICC

Physical limits

Not specified.

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

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for customer 46643

Barry Callebaut Cocoa AG - Hardturmstrasse 181

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Microbiological limits

Ref.Method

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

Products with a "best before" date as of 2024/12/11 have a shelf life of 24 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	884 kcal	POLY HYDROXYPHENOLS	0.00 g
ENERGY VALUE	3,699 kJ	VITAMIN A RETINOL	41.000 µg
CALORIES FROM FAT	884 kcal	VITAMIN A (IU)	137
TOTAL PROTEIN	0.0 g	VITAMIN B1 THIAMIN	0.000 mg
MILK PROTEIN	0.0 g	VITAMIN B2 RIBOFLAVIN	0.000 mg
TOTAL CARBOHYDRATES	0.0 g	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
SUGARS (MONO+DISACCHARIDES)	0.0 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
ADDED SUGARS	0.0 g	VITAMIN D CALCIFEROL	4.500 µg
POLYOLS	0.0 g	VITAMIN D (IU)	180
POLYDEXTROSE	0.00 g	VITAMIN E ALPHA-TOCOPHEROL	8.000 mg
STARCH	0.0 g	VITAMIN E (IU)	12
TOTAL FAT	100.0 g	FOLATE	15.000 µg
SATURATED FATTY ACID	60.2 g	SODIUM	0.0 mg
MONO UNSATURATED FATTY ACID	32.5 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
POLY UNSATURATED FATTY ACID	2.9 g	PHOSPHORUS	0.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM	0.0 mg
CHOLESTEROL	0.0 mg	IRON	0.00 mg
ORGANIC ACIDS	0.00 g	MAGNESIUM	0.0 mg
DIETARY FIBRE	0.0 g	ZINC	0.00 mg
TOTAL ALKALOIDS	0.00 g	IODINE	0.00 µg
CAFFEINE	0.00 g	CHLORIDE	0.00 mg
THEOBROMINE	0.00 g	POTASSIUM	0.0 mg
ALCOHOL	0.00 g	ASH CONTENT	0.00 g

Fatty acids composition:

Palmitic acid (%) C16 0	= 24 - 29 %	
Stearic acid (%) C18 0	= 32 - 37 %	
Oleic acid (%) C18 1	= 30 - 37 %	
Linoleic acid (%) C18 2	= < 2.9 %	Omega 6

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Linolenic acid (%) 18 3	= < 0.1 %	Omega 3
Arachidic acid (%) C20 0	= 1 - 2 %	

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

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	0	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
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	0	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	0	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	1
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Legend : 1 = suitable 0 = not suitable

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Dietary suitability information

"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

None

Printed on 2026/05/05 for customer PASTRY CHEF RESOURCE

Claire-Marie Petit

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