



CALLEBAUT®
BELGIUM 1911

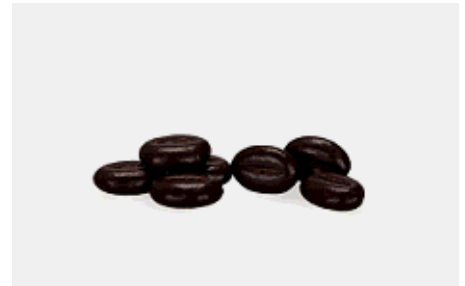
CHF-3D-COF1K-999

Product specification according to the legislation of USA

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

Product Specification

Legal denomination : Artificial coffee flavored dark chocolate confectionery
Certification Certified HALAL
Commercial name : Chocolate Coffee Beans
Item : CHF-3D-COF1K-999



'Belgium' refers to the country of the brand.

Typical composition

sugar; unsweetened chocolate; cocoa butter; coffee; lecithin (an emulsifier); natural flavor(s); confectioner's glaze(shellac); confectioner's glaze (arabic gum); milk

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	5410522750027	1.000 KG	1.033 KG	128x128x118 MM	Plastic bucket (PP)
BOX	5410522750010	6.000 KG	6.190 KG	386x296x123 MM	Corrugated American Case
Shape		3D			
Amount per box/bag/each		6UC/BOX			
Amount per pallet		80BOX/PAL			

Product characteristics

LENGTH	14.0 mm
WIDTH	11.0 mm
HEIGHT	5.0 mm
BASE COLOUR*	brown

*Colour information is subjective, no claims can be derived from this information

Chemical limits

MOISTURE max 1 %

Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

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for customer 46643

Company - Barry Callebaut Decorations B.V. - Zundert

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p. 1 / 4



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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
<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	11.855 µg
ENERGY VALUE	2,283 kJ	VITAMIN A	(IU)	39
CALORIES FROM FAT	274 kcal	VITAMIN B1	THIAMIN	0.084 mg
TOTAL PROTEIN	5.1 g	VITAMIN B2	RIBOFLAVIN	0.084 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.632 mg
TOTAL CARBOHYDRATES	62.3 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	49.0 g	VITAMIN D	CALCIFEROL	1.318 µg
ADDED SUGARS	48.5 g	VITAMIN D	(IU)	53
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.382 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	4
STARCH	0.0 g	FOLATE		10.086 µg
TOTAL FAT	30.4 g	SODIUM		0.0 mg
SATURATED FATTY ACID	17.9 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	0.0 g	PHOSPHORUS		158.6 mg
POLY UNSATURATED FATTY ACID	0.0 g	CALCIUM		27.8 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		12.37 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		100.1 mg
ORGANIC ACIDS	0.70 g	ZINC		1.39 mg
DIETARY FIBRE	8.1 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.51 g	CHLORIDE		8.45 mg
ALCOHOL	0.00 g	POTASSIUM		464.6 mg
POLY HYDROXYPHENOLS	1.29 g	ASH CONTENT		1.19 g

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p. 2 / 4



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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*	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	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	0	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	0	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

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p. 3 / 4



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Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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

Amélie Allemand

Item : CHF-3D-COF1K-999

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p. 4 / 4