



# CHD-P64EBPU-2B-U77

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  
**Commercial name :** EXTRA BITTER GUAYAQUIL  
**Item :** CHD-P64EBPU-2B-U77

## Typical composition

unsweetened chocolate; sugar; cocoa butter; unsweetened chocolate from Ecuador; lecithin (an emulsifier); natural flavor(s); milk  
Q Fermentation Program ingredients: 95% of cocoa mass  
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.  
As of lot number starting with 23, this product no longer contains soya lecithin.

## Delivery form

	EAN	Net weight	Dimensions (l x b x h)
UC	3073419313839	5.000 KG	
BOX	13073419313836	20.000 KG	
Shape		Pistoles	
Amount		5KG/UC	
Amount per box/bag/each		4UC/BOX	
Amount per pallet		30BOX/PAL	

## Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	42.2 %	+/- 1.5	IOCCC14(1972)

## Physical limits

	Ref.Method
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

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for customer 46643

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### Microbiological limits

### Ref.Method

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	521 kcal	VITAMIN A	RETINOL	16.870 µg
ENERGY VALUE	2,180 kJ	VITAMIN A	(IU)	56
CALORIES FROM FAT	359 kcal	VITAMIN B1	THIAMIN	0.106 mg
TOTAL PROTEIN	6.3 g	VITAMIN B2	RIBOFLAVIN	0.106 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.797 mg
TOTAL CARBOHYDRATES	49.2 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	33.0 g	VITAMIN D	CALCIFEROL	1.873 µg
ADDED SUGARS	32.9 g	VITAMIN D	(IU)	75
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	3.381 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	5
STARCH	2.7 g	FOLATE		13.412 µg
TOTAL FAT	42.2 g	SODIUM		5.3 mg
SATURATED FATTY ACID	25.3 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	13.7 g	PHOSPHORUS		199.6 mg
POLY UNSATURATED FATTY ACID	1.3 g	CALCIUM		34.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		15.49 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		126.0 mg
ORGANIC ACIDS	0.85 g	ZINC		1.75 mg
DIETARY FIBRE	9.9 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.64 g	CHLORIDE		10.21 mg
ALCOHOL	0.00 g	POTASSIUM		584.5 mg
POLY HYDROXYPHENOLS	1.59 g	ASH CONTENT		1.46 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*	0	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0

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

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	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 66.0 %

### 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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Valentine Detalle

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