



## CHD-CC-CRISP-02B

Product specification according to the legislation of USA

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

### Product Specification

**Legal denomination :** Cereals with semi-sweet chocolate  
**Certification** Certified HALAL  
**Item :** CHD-CC-CRISP-02B  
**Alternative article number :** R7176.B08.B2B

**Product will be taken out of our product range**

### Typical composition

Semi-sweet chocolate 84.0% (*unsweetened chocolate; sugar; cocoa butter; milkfat; lecithin (soy); natural flavor(s)*) ; crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural vanilla flavor); glucose syrup (wheat); sugar; confectioner's glaze (arabic gum)

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)	Packaging material
UC	8711177638157	0.800 KG	0.820 KG	270x190x83 MM	Lam. stand-up plastic bag
BOX	18711177638154	3.200 KG	3.650 KG	256x154x268 MM	Corrugated shelf ready box

Shape	Enrobed pcs
Amount	0.8KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	138BOX/PAL

### Chemical limits

MOISTURE max 1 %

### Ref.Method

IOCCC1(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 Australia Pty Ltd. - 196-202 Barry Road

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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

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

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

ENERGY VALUE	471 kcal	VITAMIN A	RETINOL	33.687 µg
ENERGY VALUE	1,969 kJ	VITAMIN A	(IU)	112
CALORIES FROM FAT	241 kcal	VITAMIN B1	THIAMIN	0.077 mg
TOTAL PROTEIN	5.9 g	VITAMIN B2	RIBOFLAVIN	0.077 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.573 mg
TOTAL CARBOHYDRATES	62.8 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	41.7 g	VITAMIN D	CALCIFEROL	1.112 µg
ADDED SUGARS	40.6 g	VITAMIN D	(IU)	44
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.116 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	3
STARCH	9.5 g	FOLATE		9.430 µg
TOTAL FAT	28.3 g	SODIUM		169.6 mg
SATURATED FATTY ACID	16.9 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	9.0 g	PHOSPHORUS		143.6 mg
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM		29.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	IRON		11.14 mg
CHOLESTEROL	10.3 mg	MAGNESIUM		100.0 mg
ORGANIC ACIDS	0.61 g	ZINC		1.26 mg
DIETARY FIBRE	8.3 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.46 g	CHLORIDE		7.56 mg
ALCOHOL	0.00 g	POTASSIUM		422.5 mg
POLY HYDROXYPHENOLS	1.14 g	ASH CONTENT		1.38 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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### Allergens: presence as ingredient or through cross contact on production line

MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	1	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	1
FRUCTOSE	1	RYE	0
CORN	1	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.

### 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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Michele Mazzocco