

CHD-DR-8000317-050

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
Commercial name : ECLIPSE
Item : CHD-DR-8000317-050

Typical composition

sugar; unsweetened chocolate; dextrose; cocoa butter; soy lecithin; vanilla extract

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing milk and milk derived ingredients, and, therefore, may contain milk. The level of cross contact milk allergen can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. This product is not suitable for dairy free claim or any consumer-facing labels that do not indicate potential presence of milk. We also advise our customers to consider potential risks associated with any US State allergen content compliance initiatives. For more information please consult with your BC representative.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	20842005889	22.680 KG		
Shape		Chips		
Amount		10000CT/LB		
Amount per box/bag/each		50LB/BOX		
Amount per pallet		40BOX/PAL		

Product characteristics

COUNT PER POUND 9,500 - 10,500

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
DEXTROSE CONTENT	3.50 - 4.50 %	IOCCC34(1989)
TOTAL FAT CONTENT	25.6 % +/- 1.0	IOCCC14(1972)

Physical limits

		Ref.Method
FINENESS (MICROMETER)	64.0 - 78.0 µm	INTERNAL METHOD

Item : CHD-DR-8000317-050

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.:

for customer 46643

2026/06/09 11:21:47

p. 1 / 5

CHD-DR-8000317-050

Product specification according to the legislation of USA

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	450 kcal	VITAMIN A	RETINOL	0.767 µg
ENERGY VALUE	1,882 kJ	VITAMIN A	(IU)	3
CALORIES FROM FAT	215 kcal	VITAMIN B1	THIAMIN	0.176 mg
TOTAL PROTEIN	5.3 g	VITAMIN B2	RIBOFLAVIN	0.044 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	2.426 mg
TOTAL CARBOHYDRATES	67.2 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	53.7 g	VITAMIN D	CALCIFEROL	0.084 µg
ADDED SUGARS	53.6 g	VITAMIN D	(IU)	3
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	1.400 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	2
STARCH	2.1 g	FOLATE		0.281 µg
TOTAL FAT	25.6 g	SODIUM		0.4 mg
SATURATED FATTY ACID	15.3 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	8.5 g	PHOSPHORUS		163.4 mg
POLY UNSATURATED FATTY ACID	0.6 g	CALCIUM		40.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		8.97 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		132.5 mg
ORGANIC ACIDS	0.66 g	ZINC		1.76 mg
DIETARY FIBRE	8.3 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.54 g	CHLORIDE		0.74 mg
ALCOHOL	0.00 g	POTASSIUM		459.9 mg
POLY HYDROXYPHENOLS	1.32 g	ASH CONTENT		1.22 g

Item : CHD-DR-8000317-050

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.:

for customer 46643

2026/06/09 11:21:47

p. 2 / 5

CHD-DR-8000317-050

Product specification according to the legislation of USA

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
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	1
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
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	1
--------------------------	---	---------------------	---

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 45.5 %

Item : CHD-DR-8000317-050

for customer 46643

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

2026/06/09 11:21:47

Tel. : +1 312 4967300 Fax.:

p. 3 / 5

CHD-DR-8000317-050

Product specification according to the legislation of USA

Additional information

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).

Optional certifications and programs

Cocoa Horizons Foundation	Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa
Fair Trade Sourced Ingr	Any reference to Fairtrade/FSI requires a valid Fairtrade certificate. Fairtrade ingredients: sugar (& vanilla if applicable)
Fair Trade USA Cocoa MB	Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc. Fairtrade ingredients: cocoa
Fair Trade USA MB	Fair Trade Certified™ (Ingredients) by Fair Trade USA Inc. Fairtrade Ingredients: cocoa, sugar and vanilla (when present)
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

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

CHD-DR-8000317-050

Product specification according to the legislation of USA

Isabelle Le Gall

Isabelle Le Gall