



M-9VSBR-656

Product specification according to the legislation of USA

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

Product Specification

Legal denomination : Chocolate flavored compound
Certification Certified HALAL
RSPO MB #CU-RSPO SCC-818712
Commercial name : BRUNE
Item : M-9VSBR-656

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); cocoa powder processed with alkali; lactose (milk); lecithin (soy); natural and artificial flavor(s); vanillin (artificial flavor)

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	3073419202539	5.000 KG	
BOX	13073419202536	20.000 KG	
Amount		5KG/UC	
Amount per box/bag/each		4UC/BOX	
Amount per pallet		32BOX/PAL	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.	IOCCC116(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

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

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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

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

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

ENERGY VALUE	545 kcal	VITAMIN A	RETINOL	0.739 µg
ENERGY VALUE	2,280 kJ	VITAMIN A	(IU)	2
CALORIES FROM FAT	358 kcal	VITAMIN B1	THIAMIN	0.072 mg
TOTAL PROTEIN	4.1 g	VITAMIN B2	RIBOFLAVIN	0.072 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.523 mg
TOTAL CARBOHYDRATES	52.8 g	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	43.1 g	VITAMIN D	CALCIFEROL	0.090 µg
ADDED SUGARS	43.1 g	VITAMIN D	(IU)	4
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	0.159 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	0
STARCH	1.8 g	FOLATE		7.464 µg
TOTAL FAT	40.6 g	SODIUM		3.5 mg
SATURATED FATTY ACID	36.3 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	1.8 g	PHOSPHORUS		149.6 mg
POLY UNSATURATED FATTY ACID	0.4 g	CALCIUM		22.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	IRON		9.62 mg
CHOLESTEROL	0.0 mg	MAGNESIUM		82.3 mg
ORGANIC ACIDS	0.54 g	ZINC		1.15 mg
DIETARY FIBRE	6.2 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.42 g	CHLORIDE		6.98 mg
ALCOHOL	0.00 g	POTASSIUM		578.2 mg
POLY HYDROXYPHENOLS	0.54 g	ASH CONTENT		1.83 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.	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	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 : None

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V. Detalle

Valentine Detalle

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