



CALLEBAUT

ESTABLISHED 1911

811NV-554

Product specification according to the legislation of EU

SEPHRA EUROPE LTD
UNIT 2, BLOCK 9, MUIRHEAD PARK
MITCHELSTON INDUSTRIAL ESTATE
KIRKCALDY
FIFE
KY1 3PE
UNITED KINGDOM

Product Specification

Legal denomination : Dark couverture chocolate
Certification Certified HALAL
Article : 811NV-554
Commodity code for EU : 1806.2010

Typical composition

cocoa mass 43.0%; sugar 43.0%; cocoa butter 13.0%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%
Growing Great Chocolate ingredients: Cocoa

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	5410522232981	10.000 KG
BOX	5410522232998	20.000 KG

Shape	Callets
Amount	10KG/UC
Amount per box/bag/each	2UC/BOX
Amount per pallet	30BOX/PAL

Order quantity 20 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,291 - 1,540 mPa.s	IOCCC46(2000)
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

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YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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

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

ENERGY VALUE	550 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.5 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,303 kJ	VITAMIN D CALCIFEROL	1.625 µg
TOTAL FAT	36.6 g	VITAMIN D RI	32.5 %
TOTAL FAT RI	52.3 %	VITAMIN D (IU)	65
SATURATED FATTY ACID	21.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.937 mg
SATURATED FATTY ACID RI	109.7 %	VITAMIN E RI	24.5 %
MONO UNSATURATED FATTY ACID	11.9 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN H BIOTIN	0.000 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN H RI	0.0 %
CHOLESTEROL	0.0 mg	VITAMIN M FOLIC ACID	11.254 µg
AVAILABLE CARBOHYDRATES	45.5 g	VITAMIN M RI	5.6 %
AVAILABLE CARBOHYDRATES RI	17.5 %	VITAMIN K - PHYLLOQUINONES	0.000 µg
SUGARS (MONO+DISACCHARIDES)	42.8 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	47.6 %	PHOSPHORUS	162.6 mg
POLYOLS	0.0 g	PHOSPHORUS RI	23.2 %
STARCH	2.2 g	IRON	12.67 mg
DIETARY FIBRE	8.1 g	IRON RI	90.5 %
TOTAL PROTEIN	5.1 g	MAGNESIUM	102.7 mg
PROTEIN RI	10.2 %	MAGNESIUM RI	27.4 %
MILK PROTEIN	0.0 g	ZINC	1.43 mg
SALT	0.01 g	ZINC RI	14.3 %
SALT RI	0.2 %	IODINE	0.00 µg
SODIUM	5.7 mg	IODINE RI	0.0 %
ORGANIC ACIDS	0.69 g	CALCIUM	28.5 mg
TOTAL ALKALOIDS	0.52 g	CALCIUM RI	3.6 %
POLY HYDROXYPHENOLS	1.30 g	CHLORIDE	8.59 mg

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ALCOHOL	0.00 g	CHLORIDE RI	1.1 %
VITAMIN A RETINOL	14.647 µg	POTASSIUM	577.7 mg
VITAMIN A RI	1.8 %	POTASSIUM RI	28.9 %
VITAMIN A (IU)	49	COPPER	3.29 mg
PROVITAMIN A BETA-CAROTENE	0.000 µg	COPPER RI	329.5 %
VITAMIN B1 THIAMIN	0.086 mg	MANGANESE	0.00 mg
VITAMIN B1 RI	7.9 %	MANGANESE RI	0.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	FLUORIDE	0.10 mg
VITAMIN B2 RI	6.2 %	FLUORIDE RI	3.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.649 mg	SELENIUM	3.98 µg
VITAMIN B3 RI	4.1 %	SELENIUM RI	7.2 %
VITAMIN B5 PANTOIC ACID	0.346 mg	CHROMIUM	51.89 µg
VITAMIN B5 RI	5.8 %	CHROMIUM RI	129.7 %
VITAMIN B6 PYRIDOXIN	0.043 mg	MOLYBDENUM	63.13 µg
VITAMIN B6 RI	3.1 %	MOLYBDENUM RI	126.3 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.47 g
VITAMIN B12 RI	0.0 %	ISOMALTULOSE	0.00 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	1	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0

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Additional allergens info

HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	1
PARABENE (E214->E219)	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts.

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	56.0 %	+/-1,5
Dry fatfree cocoa solids	19.4 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

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Yoko Vervliet

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