



CALLEBAUT

ESTABLISHED 1911

CHD-CU-20V115N-552

Product specification according to the legislation of EU

SEPHRA EUROPE LTD
DENBURN ROAD
SEPHRA HOUSE
SCOTLAND
KIRKCALDY
FIFE
KY1 2BJ
UNITED KINGDOM

Product Specification

Legal denomination : Chocolate
Certification Certified HALAL
Article : CHD-CU-20V115N-552
Commodity code for EU : 1806.2010

Typical composition

sugar 52.0%; cocoa mass 33.5%; cocoa butter 14.0%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens 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. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight
UC	5410522459470	2.500 KG
BOX	5410522459487	10.000 KG

Shape	Chunks
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	49BOX/PAL
Order quantity	10 KG (or multiply of this)

Product characteristics

LENGTH	9.0 - 11.0 mm
WIDTH	8.0 - 12.0 mm
HEIGHT	3.0 - 5.0 mm

Article : CHD-CU-20V115N-552

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 43562

28.09.2021 09:33:50

p. 1 / 4

**CALLEBAUT**

FELLSIUM 1911

CHD-CU-20V115N-552**Product specification according to the legislation of EU**

Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	32.1 %	+/- 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	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	536 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.8 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,242 kJ	VITAMIN D CALCIFEROL	1.424 µg
TOTAL FAT	32.1 g	VITAMIN D RI	28.5 %
TOTAL FAT RI	45.8 %	VITAMIN D (IU)	57
SATURATED FATTY ACID	19.2 g	VITAMIN E ALPHA-TOCOPHEROL	2.573 mg
SATURATED FATTY ACID RI	96.0 %	VITAMIN E RI	21.4 %
MONO UNSATURATED FATTY ACID	10.4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.0 g	VITAMIN M FOLIC ACID	9.248 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN M RI	4.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	125.5 mg
AVAILABLE CARBOHYDRATES	54.3 g	PHOSPHORUS RI	17.9 %
AVAILABLE CARBOHYDRATES RI	20.9 %	IRON	9.82 mg
SUGARS (MONO+DISACCHARIDES)	52.2 g	IRON RI	70.2 %
SUGARS (MONO+DISACCHARIDES) RI	58.0 %	MAGNESIUM	79.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	21.1 %
STARCH	1.7 g	ZINC	1.10 mg
DIETARY FIBRE	6.2 g	ZINC RI	11.0 %
TOTAL PROTEIN	4.0 g	IODINE	0.00 µg

Article : CHD-CU-20V115N-552

for customer 43562

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

28.09.2021 09:33:50

Tel. : 053 73 02 11 Fax.: 053 78 04 63

p. 2 / 4



CALLEBAUT

ESTABLISHED 1911

CHD-CU-20V115N-552

Product specification according to the legislation of EU

PROTEIN RI	7.9 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	22.1 mg
SALT	0.01 g	CALCIUM RI	2.8 %
SALT RI	0.1 %	CHLORIDE	6.89 mg
SODIUM	3.4 mg	CHLORIDE RI	0.9 %
ORGANIC ACIDS	0.53 g	POTASSIUM	367.8 mg
TOTAL ALKALOIDS	0.40 g	POTASSIUM RI	18.4 %
POLY HYDROXYPHENOLS	1.00 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	12.849 µg	FLUORIDE	0.08 mg
VITAMIN A (IU)	43	FLUORIDE RI	2.3 %
VITAMIN B1 THIAMIN	0.067 mg	SELENIUM	3.07 µg
VITAMIN B1 RI	6.1 %	SELENIUM RI	5.6 %
VITAMIN B2 RIBOFLAVIN	0.067 mg	CHROMIUM	40.02 µg
VITAMIN B2 RI	4.8 %	CHROMIUM RI	100.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.500 mg	MOLYBDENUM	48.69 µg
VITAMIN B3 RI	3.1 %	MOLYBDENUM RI	97.4 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	0.96 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
MAIZE	0		

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

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

** : excl. fully refined oil/fat

Article : CHD-CU-20V115N-552

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 43562

28.09.2021 09:33:50

p. 3 / 4



CALLEBAUT

BELGIUM 1911

CHD-CU-20V115N-552

Product specification according to the legislation of EU

Additional allergen information: presence as ingredient or through cross contact on production line

"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	47.0 %	+/-1,5
Dry fatfree cocoa solids	min 14.0 %	

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).

Products with "best before" until 13.06.2020 are not kosher certified and do not carry the kosher sign on the label.

Printed on 28.09.2021 for customer SEPHRA EUROPE LTD

Evie De Vis

Article : CHD-CU-20V115N-552

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 43562

28.09.2021 09:33:50

p. 4 / 4