



CHD-Q58MIAM-E4-U72

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 : Dark couverture chocolate
Certification Certified HALAL
Commercial name : FAVORITES MI AMERE
Article : CHD-Q58MIAM-E4-U72
Commodity code for EU : 1806.2010

Typical composition

cocoa mass 44.5%; sugar 39.5%; cocoa butter 15.0%; emulsifier: lecithins (soya) <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	3073416100586	5.000 KG
BOX	13073416100583	20.000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL
Order quantity		20 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Article : CHD-Q58MIAM-E4-U72

for customer 43562

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

30.07.2024 15:22:01

Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

p. 1 / 4



CHD-Q58MIAM-E4-U72

Product specification according to the legislation of EU

Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	39.5 %	+/- 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	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	565 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.2 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,364 kJ	VITAMIN D CALCIFEROL	1.754 µg
TOTAL FAT	39.5 g	VITAMIN D RI	35.1 %
TOTAL FAT RI	56.4 %	VITAMIN D (IU)	70
SATURATED FATTY ACID	23.7 g	VITAMIN E ALPHA-TOCOPHEROL	3.167 mg
SATURATED FATTY ACID RI	118.4 %	VITAMIN E RI	26.4 %
MONO UNSATURATED FATTY ACID	12.8 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	11.869 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.9 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	167.7 mg
AVAILABLE CARBOHYDRATES	42.3 g	PHOSPHORUS RI	24.0 %
AVAILABLE CARBOHYDRATES RI	16.3 %	IRON	13.05 mg
SUGARS (MONO+DISACCHARIDES)	39.6 g	IRON RI	93.2 %
SUGARS (MONO+DISACCHARIDES) RI	44.0 %	MAGNESIUM	105.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	28.2 %
STARCH	2.3 g	ZINC	1.47 mg
DIETARY FIBRE	8.3 g	ZINC RI	14.7 %
TOTAL PROTEIN	5.3 g	IODINE	0.00 µg

Article : CHD-Q58MIAM-E4-U72	for customer 43562
BC Manufacturing France - 19 Bld Michelet	
78250 MEULAN - FRANCE	30.07.2024 15:22:01
Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84	p. 2 / 4



CHD-Q58MIAM-E4-U72

Product specification according to the legislation of EU

PROTEIN RI	10.6 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	29.4 mg
SALT	0.01 g	CALCIUM RI	3.7 %
SALT RI	0.2 %	CHLORIDE	8.75 mg
SODIUM	4.5 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.71 g	POTASSIUM	491.2 mg
TOTAL ALKALOIDS	0.54 g	POTASSIUM RI	24.6 %
POLY HYDROXYPHENOLS	1.34 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	15.821 µg	FLUORIDE	0.11 mg
VITAMIN A (IU)	53	FLUORIDE RI	3.1 %
VITAMIN B1 THIAMIN	0.089 mg	SELENIUM	4.10 µg
VITAMIN B1 RI	8.1 %	SELENIUM RI	7.5 %
VITAMIN B2 RIBOFLAVIN	0.089 mg	CHROMIUM	53.52 µg
VITAMIN B2 RI	6.4 %	CHROMIUM RI	133.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.669 mg	MOLYBDENUM	65.12 µg
VITAMIN B3 RI	4.2 %	MOLYBDENUM RI	130.2 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.24 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent
*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0



CHD-Q58MIAM-E4-U72

Product specification according to the legislation of EU

Other substances of interest

CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1		

Legend : 1 = present 0 = absent
*: excluding fully refined oil/fat

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.

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

Dry cocoa solids	59.5 %	+/-1,5
Dry fatfree cocoa solids	20.0 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

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

Printed on 30.07.2024 for customer SEPHRA EUROPE LTD

Valentine Detalle