



CHD-P72VEN-2B-U73

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 : VENEZUELA
Article : CHD-P72VEN-2B-U73
Commodity code for EU : 1806.9039

Typical composition

cocoa mass Venezuela 67.0%; sugar 25.0%; cocoa butter 8.0%; natural vanilla flavouring <1%

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

Products with "best before" until 04.04.2026 are not halal certified.

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	3073416101316	1.000 KG
BOX	13073416101313	6.000 KG
Shape		Pistoles
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		64BOX/PAL
Order quantity 6 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O

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BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

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Packaging information

BOX Box 20-PAP

Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	43.3 %	+/- 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	566 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.3 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,368 kJ	VITAMIN D CALCIFEROL	2.040 µg
TOTAL FAT	43.3 g	VITAMIN D RI	40.8 %
TOTAL FAT RI	61.8 %	VITAMIN D (IU)	82
SATURATED FATTY ACID	26.1 g	VITAMIN E ALPHA-TOCOPHEROL	3.664 mg
SATURATED FATTY ACID RI	130.3 %	VITAMIN E RI	30.5 %
MONO UNSATURATED FATTY ACID	14.0 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	16.253 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	8.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	263.6 mg
AVAILABLE CARBOHYDRATES	28.5 g	PHOSPHORUS RI	37.7 %
AVAILABLE CARBOHYDRATES RI	11.0 %	IRON	19.56 mg
SUGARS (MONO+DISACCHARIDES)	24.9 g	IRON RI	139.7 %
SUGARS (MONO+DISACCHARIDES) RI	27.7 %	MAGNESIUM	166.4 mg
POLYOLS	0.0 g	MAGNESIUM RI	44.4 %

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STARCH	3.6 g	ZINC	2.28 mg
DIETARY FIBRE	13.0 g	ZINC RI	22.8 %
TOTAL PROTEIN	8.2 g	IODINE	0.00 µg
PROTEIN RI	16.4 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	46.0 mg
SALT	0.02 g	CALCIUM RI	5.7 %
SALT RI	0.3 %	CHLORIDE	13.21 mg
SODIUM	6.9 mg	CHLORIDE RI	1.7 %
ORGANIC ACIDS	1.14 g	POTASSIUM	739.3 mg
TOTAL ALKALOIDS	0.83 g	POTASSIUM RI	37.0 %
POLY HYDROXYPHENOLS	2.08 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.1 %
VITAMIN A RETINOL	18.333 µg	FLUORIDE	0.16 mg
VITAMIN A (IU)	61	FLUORIDE RI	4.6 %
VITAMIN B1 THIAMIN	0.134 mg	SELENIUM	6.18 µg
VITAMIN B1 RI	12.2 %	SELENIUM RI	11.2 %
VITAMIN B2 RIBOFLAVIN	0.134 mg	CHROMIUM	80.64 µg
VITAMIN B2 RI	9.6 %	CHROMIUM RI	201.6 %
VITAMIN B3/PP NIACIN/NICOTIN	1.075 mg	MOLYBDENUM	98.11 µg
VITAMIN B3 RI	6.7 %	MOLYBDENUM RI	196.2 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.89 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*	0	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

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Other substances of interest

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

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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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.

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

Dry cocoa solids	74.2 %	+/- 2
Dry fatfree cocoa solids	30.9 %	+/-1,5

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

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