

VM-54627-V17

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 :	Ground dark chocolate
Certification	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards.
Commercial name :	Ground Dark
Article :	VM-54627-V17
Commodity code for EU :	1806.2010 20

Typical composition

cocoa mass 64.0%; sugar 35.5%; salt <1%; natural vanilla flavouring <1%

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

Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)

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	7340161404945	1.000 KG
BOX	27340161404949	10.000 KG
Amount		1KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		72BOX/PAL
Order quantity 10 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O

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for customer 43562

Barry Callebaut Sweden AB - Böketoftavägen 23

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Packaging information		
BOX	Box	20-PAP

Chemical limits			Ref.Method
MOISTURE	max 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.0 %	+/- 1.5	IOCCC14(1972)

Physical limits			Ref.Method
BULK DENSITY (UNTAPPED)	0.58 - 0.68 g/cm³		IDF 134:2005
BULK DENSITY (TAPPED X100)	0.67 - 0.77 g/cm³		IDF 134:2005
Dosage in cold milk (g/200ml)	35		ACCORDING TO TASTE
Dosage in hot milk (g/200ml)	35		ACCORDING TO TASTE

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

Nutritional data for 100g (by calculation based on literature data)				
ENERGY VALUE	526 kcal	VITAMIN C	L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.3 %	VITAMIN C	RI	0.0 %
ENERGY VALUE	2,201 kJ	VITAMIN D	CALCIFEROL	2.177 µg
TOTAL FAT	35.0 g	VITAMIN D	RI	43.5 %
TOTAL FAT RI	49.9 %	VITAMIN D	(IU)	87
SATURATED FATTY ACID	21.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.777 mg
SATURATED FATTY ACID RI	105.2 %	VITAMIN E	RI	23.1 %
MONO UNSATURATED FATTY ACID	11.4 g	VITAMIN E	(IU)	4
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE		16.203 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE	RI	8.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS		235.4 mg
AVAILABLE CARBOHYDRATES	39.0 g	PHOSPHORUS	RI	33.6 %
AVAILABLE CARBOHYDRATES RI	15.0 %	IRON		15.74 mg

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SUGARS (MONO+DISACCHARIDES)	35.5 g	IRON RI	112.4 %
SUGARS (MONO+DISACCHARIDES) RI	39.5 %	MAGNESIUM	162.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	43.4 %
STARCH	3.3 g	ZINC	2.08 mg
DIETARY FIBRE	11.4 g	ZINC RI	20.8 %
TOTAL PROTEIN	7.4 g	IODINE	0.00 µg
PROTEIN RI	14.8 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	45.2 mg
SALT	0.50 g	CALCIUM RI	5.7 %
SALT RI	8.3 %	CHLORIDE	318.16 mg
SODIUM	199.7 mg	CHLORIDE RI	39.8 %
ORGANIC ACIDS	0.99 g	POTASSIUM	881.6 mg
TOTAL ALKALOIDS	0.76 g	POTASSIUM RI	44.1 %
POLY HYDROXYPHENOLS	1.37 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	14.099 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	47	FLUORIDE RI	2.5 %
VITAMIN B1 THIAMIN	0.128 mg	SELENIUM	3.36 µg
VITAMIN B1 RI	11.6 %	SELENIUM RI	6.1 %
VITAMIN B2 RIBOFLAVIN	0.128 mg	CHROMIUM	43.78 µg
VITAMIN B2 RI	9.1 %	CHROMIUM RI	109.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.972 mg	MOLYBDENUM	53.27 µg
VITAMIN B3 RI	6.1 %	MOLYBDENUM RI	106.5 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	3.03 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

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

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
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	63.4 %	+/- 2
Dry fatfree cocoa solids	28.2 %	+/-1,5

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Recommended storage temperature: < 25 °C

Kosher certification

Kosher : None

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