



CALLEBAUT

ESTABLISHED 1911

811-E3-U68

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
Article : 811-E3-U68
Commodity code for EU : 1806.9039

Typical composition

cocoa mass 43.0% ; sugar 43.0% ; cocoa butter 13.0% ; 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.

Products with "best before" until 03.09.2021 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	5410522513233	1.000 KG
BOX	5410522513226	6.000 KG
Shape		Callets
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		72BOX/PAL
Order quantity 6 KG (or multiply of this)		

Chemical limits

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

Article : 811-E3-U68
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for customer 43562
811-E3-U68/EU/00000000
27.09.2021 17:29:15
p. 1 / 4

**CALLEBAUT**

FELIUM 1911

811-E3-U68**Product specification according to the legislation of EU**

Physical limits		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 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
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	551 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.6 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,307 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 M FOLIC ACID	11.254 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN M RI	5.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	162.6 mg
AVAILABLE CARBOHYDRATES	45.8 g	PHOSPHORUS RI	23.2 %
AVAILABLE CARBOHYDRATES RI	17.6 %	IRON	12.66 mg
SUGARS (MONO+DISACCHARIDES)	43.1 g	IRON RI	90.5 %
SUGARS (MONO+DISACCHARIDES) RI	47.9 %	MAGNESIUM	102.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	27.4 %
STARCH	2.2 g	ZINC	1.43 mg
DIETARY FIBRE	8.1 g	ZINC RI	14.3 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.5 mg
SALT	0.01 g	CALCIUM RI	3.6 %

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for customer 43562
811-E3-U68/EU/00000000
 27.09.2021 17:29:15
p. 2 / 4

**CALLEBAUT**

FELLSIUM 1911

811-E3-U68**Product specification according to the legislation of EU**

SALT RI	0.2 %	CHLORIDE	8.56 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	476.3 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.8 %
POLY HYDROXYPHENOLS	1.30 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	14.647 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	49	FLUORIDE RI	3.0 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.98 µg
VITAMIN B1 RI	7.9 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.89 µg
VITAMIN B2 RI	6.2 %	CHROMIUM RI	129.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.649 mg	MOLYBDENUM	63.13 µg
VITAMIN B3 RI	4.1 %	MOLYBDENUM RI	126.3 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 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

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

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811-E3-U68/EU/00000000

27.09.2021 17:29:15

p. 3 / 4



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BEELGIUM 1911

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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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Evie De Vis

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811-E3-U68/EU/00000000

27.09.2021 17:29:15

p. 4 / 4