CHD-R55EXEL-E4-U72

Product specification according to the legislation of EU

SEPHRA EUROPE LTD
DENBURN ROAD
SEPHRA HOUSE
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UNITED KINGDOM

Product Specification

Legal denomination :	Dark couverture chocolate
Certification	Certified HALAL
Commercial name :	EXCELLENCE
Article :	CHD-R55EXEL-E4-U72
Commodity code for EU :	1806.2010

Typical composition

cocoa mass 44.0%**;** sugar 42.5%**;** cocoa butter 13.0%**;** emulsifier: lecithins (**soya**) <1%**;** natural vanilla flavouring <1%

Q Fermentation™ Program ingredients: Cocoa mass, cocoa powder (if present)

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	3073416100647	5.000 KG
BOX	13073416100644	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

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Packaging information

Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	37.3 %	+/- 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	555 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.7 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,320 kJ	VITAMIN D CALCIFEROL	1.648 µg
TOTAL FAT	37.3 g	VITAMIN D RI	33.0 %
TOTAL FAT RI	53.3 %	VITAMIN D (IU)	66
SATURATED FATTY ACID	22.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.970 mg
SATURATED FATTY ACID RI	111.7 %	VITAMIN E RI	24.8 %
MONO UNSATURATED FATTY ACID	12.1 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	11.725 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.9 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	164.4 mg
AVAILABLE CARBOHYDRATES	45.1 g	PHOSPHORUS RI	23.5 %
AVAILABLE CARBOHYDRATES RI	17.4 %	IRON	12.47 mg
SUGARS (MONO+DISACCHARIDES)	42.4 g	IRON RI	89.1 %
SUGARS (MONO+DISACCHARIDES) RI	47.2 %	MAGNESIUM	103.7 mg
POLYOLS	0.0 g	MAGNESIUM RI	27.7 %
STARCH	2.3 g	ZINC	1.44 mg

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DIETARY FIBRE	8.1 g	ZINC RI	14.4 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.8 mg
SALT	0.01 g	CALCIUM RI	3.6 %
SALT RI	0.2 %	CHLORIDE	8.64 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.70 g	POTASSIUM	466.8 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.3 %
POLY HYDROXYPHENOLS	1.31 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	14.860 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	49	FLUORIDE RI	2.8 %
VITAMIN B1 THIAMIN	0.088 mg	SELENIUM	3.71 µg
VITAMIN B1 RI	8.0 %	SELENIUM RI	6.7 %
VITAMIN B2 RIBOFLAVIN	0.088 mg	CHROMIUM	48.36 µg
VITAMIN B2 RI	6.3 %	CHROMIUM RI	120.9 %
VITAMIN B3/PP NIACIN/NICOTIN	0.656 mg	MOLYBDENUM	58.84 µg
VITAMIN B3 RI	4.1 %	MOLYBDENUM RI	117.7 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 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

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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	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	56.7 %	+/-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.
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).

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Valentine Detalle