CHD-N66MEX-E4-U70

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 :	MEXICO
Article :	CHD-N66MEX-E4-U70
Commodity code for EU :	1806.2010

Typical composition

cocoa mass Mexico 63.5%**;** sugar 31.0%**;** cocoa butter 5.0%**;** emulsifier: lecithins (**soya**) <1%**;** ground vanilla beans <1%

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

Products with "best before" until 07.03.2026 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	3073416100944	2.500 KG
BOX	13073416100941	10.000 KG

Shape	Pistoles
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	42BOX/PAL

Order quantity 10 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O

CHD-N66MEX-E4-U70

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Packaging information

BOX	Box	20-PAP

Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.6 %	+/- 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	545 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.3 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,281 kJ	VITAMIN D CALCIFEROL	1.815 µg
TOTAL FAT	38.6 g	VITAMIN D RI	36.3 %
TOTAL FAT RI	55.1 %	VITAMIN D (IU)	73
SATURATED FATTY ACID	23.2 g	VITAMIN E ALPHA-TOCOPHEROL	3.293 mg
SATURATED FATTY ACID RI	115.8 %	VITAMIN E RI	27.4 %
MONO UNSATURATED FATTY ACID	12.5 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	14.996 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	7.5 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	249.5 mg
AVAILABLE CARBOHYDRATES	34.7 g	PHOSPHORUS RI	35.6 %
AVAILABLE CARBOHYDRATES RI	13.3 %	IRON	18.53 mg
SUGARS (MONO+DISACCHARIDES)	30.9 g	IRON RI	132.4 %
SUGARS (MONO+DISACCHARIDES) RI	34.4 %	MAGNESIUM	157.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	42.0 %

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STARCH	3.4 g	ZINC	2.16 mg
DIETARY FIBRE	12.3 g	ZINC RI	21.6 %
TOTAL PROTEIN	7.8 g	IODINE	0.00 µg
PROTEIN RI	15.5 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	43.6 mg
SALT	0.02 g	CALCIUM RI	5.4 %
SALT RI	0.3 %	CHLORIDE	12.61 mg
SODIUM	6.6 mg	CHLORIDE RI	1.6 %
ORGANIC ACIDS	1.08 g	POTASSIUM	699.8 mg
TOTAL ALKALOIDS	0.79 g	POTASSIUM RI	35.0 %
POLY HYDROXYPHENOLS	1.97 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	16.296 µg	FLUORIDE	0.15 mg
VITAMIN A (IU)	54	FLUORIDE RI	4.4 %
VITAMIN B1 THIAMIN	0.127 mg	SELENIUM	5.85 µg
VITAMIN B1 RI	11.6 %	SELENIUM RI	10.6 %
VITAMIN B2 RIBOFLAVIN	0.127 mg	CHROMIUM	76.32 µg
VITAMIN B2 RI	9.1 %	CHROMIUM RI	190.8 %
VITAMIN B3/PP NIACIN/NICOTIN	1.018 mg	MOLYBDENUM	92.86 µg
VITAMIN B3 RI	6.4 %	MOLYBDENUM RI	185.7 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.80 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	68.1 %	+/- 2
Dry fatfree cocoa solids	29.4 %	+/-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).

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Valentine Detalle