



CALLEBAUT[®]
BELGIUM 1911

CHD-BS-9U48-E0-74A

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 chocolate
Certification Certified HALAL
Commercial name : Dark Blossoms
Article : CHD-BS-9U48-E0-74A
Commodity code for EU : 1806.9039

Typical composition

sugar 49.5%; cocoa mass 43.0%; cocoa butter 7.0%; emulsifier: lecithins (soya) <1%; natural vanilla flavouring <1%

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	Gross weight	Dimensions (l x b x h)	Packaging material
BOX	5410522746082	2.500 KG	2.896 KG	390x295x155 MM	Corrugated American Case

Shape blossoms
Amount per box/bag/each 2,5KG/BOX
Amount per pallet 64BOX/PAL
Order quantity 2.5 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Box	20-PAP
	Bag	02-PE-HD

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for customer 43562

Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

30.10.2025 12:00:28

Tel. : 076 597 83 00 Fax.: 076 597 64 93

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Product characteristics

LENGTH	7.5 - 10.5 mm
WIDTH	4.0 - 6.0 mm
BASE COLOUR*	brown

Please refer to your contract for the option(s) chosen.

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/375g

Ref.Method

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

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	520 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.0 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,175 kJ	VITAMIN D CALCIFEROL	1.343 µg
TOTAL FAT	30.3 g	VITAMIN D RI	26.9 %
TOTAL FAT RI	43.2 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	18.1 g	VITAMIN E ALPHA-TOCOPHEROL	2.422 mg
SATURATED FATTY ACID RI	90.7 %	VITAMIN E RI	20.2 %
MONO UNSATURATED FATTY ACID	9.8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	10.268 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	161.3 mg
AVAILABLE CARBOHYDRATES	52.3 g	PHOSPHORUS RI	23.0 %
AVAILABLE CARBOHYDRATES RI	20.1 %	IRON	12.59 mg
SUGARS (MONO+DISACCHARIDES)	49.7 g	IRON RI	89.9 %
SUGARS (MONO+DISACCHARIDES) RI	55.3 %	MAGNESIUM	101.8 mg

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POLYOLS	0.0 g	MAGNESIUM RI	27.2 %
STARCH	2.2 g	ZINC	1.42 mg
DIETARY FIBRE	8.0 g	ZINC RI	14.2 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.3 mg
SALT	0.01 g	CALCIUM RI	3.5 %
SALT RI	0.2 %	CHLORIDE	8.60 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	472.7 mg
TOTAL ALKALOIDS	0.51 g	POTASSIUM RI	23.6 %
POLY HYDROXYPHENOLS	1.29 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	12.077 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	40	FLUORIDE RI	2.9 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.95 µg
VITAMIN B1 RI	7.8 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.48 µg
VITAMIN B2 RI	6.1 %	CHROMIUM RI	128.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.644 mg	MOLYBDENUM	62.63 µg
VITAMIN B3 RI	4.0 %	MOLYBDENUM RI	125.3 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

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

Dry cocoa solids	49.4 %	+/-1,5
Dry fatfree cocoa solids	19.2 %	+/- 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).

Printed on 30.10.2025 for customer SEPHRA EUROPE LTD

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Amélie Allemand