CALLEBAUT

BELGIUM 1911

NCB-HDO3-654

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 :	Cocoa butter
Certification	Certified HALAL
Article :	NCB-HDO3-654
Commodity code for EU :	1804.0000

Typical composition

cocoa butter 100.0%

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

Products with "best before" until 22.01.2026 are not halal certified.

Delivery form

	EAN	Net weight	Gross weight
UC	5410522254761	3.000 KG	
BOX	5410522254778	12.000 KG	

Amount	3KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	32BOX/PAL

Order quantity 12 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bucket	05-PP
	Lid	05-PP
BOX	Box	20-PAP

Chemical limits

		Ref.Method
MOISTURE	max 0.10 %	IOCCC1(1952)
FREE FATTY ACIDS	max 1.75 %	IUPAC-2-201
UNSAPONIFIABLE CONTENT	max 0.35 -	OICCC 102 (1988)
PEROXIDE VALUE (MEQ/KG)	max 3.0 -	IUPAC-2-501

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Chemical limits		Ref.Method

Physical limits		Ref.Method

Not specified.

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	900 kcal	VITAMIN B12 RI	0.0 %
ENERGY VALUE RI	45.0 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE	3,766 kJ	VITAMIN C RI	0.0 %
TOTAL FAT	100.0 g	VITAMIN D CALCIFEROL	4.500 µg
TOTAL FAT RI	142.9 %	VITAMIN D RI	90.0 %
SATURATED FATTY ACID	60.2 g	VITAMIN D (IU)	180
SATURATED FATTY ACID RI	300.9 %	VITAMIN E ALPHA-TOCOPHEROL	8.000 mg
MONO UNSATURATED FATTY ACID	32.5 g	VITAMIN E RI	66.7 %
POLY UNSATURATED FATTY ACID	2.9 g	VITAMIN E (IU)	12
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE	15.000 µg
CHOLESTEROL	0.0 mg	FOLATE RI	7.5 %
AVAILABLE CARBOHYDRATES	0.0 g	PHOSPHORUS	0.0 mg
AVAILABLE CARBOHYDRATES RI	0.0 %	PHOSPHORUS RI	0.0 %
SUGARS (MONO+DISACCHARIDES)	0.0 g	IRON	0.00 mg
SUGARS (MONO+DISACCHARIDES) RI	0.0 %	IRON RI	0.0 %
POLYOLS	0.0 g	MAGNESIUM	0.0 mg
STARCH	0.0 g	MAGNESIUM RI	0.0 %
DIETARY FIBRE	0.0 g	ZINC	0.00 mg
TOTAL PROTEIN	0.0 g	ZINC RI	0.0 %
PROTEIN RI	0.0 %	IODINE	0.00 µg
MILK PROTEIN	0.0 g	IODINE RI	0.0 %

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SALT	0.00 g	CALCIUM	0.0 mg
SALT RI	0.0 %	CALCIUM RI	0.0 %
SODIUM	0.0 mg	CHLORIDE	0.00 mg
ORGANIC ACIDS	0.00 g	CHLORIDE RI	0.0 %
TOTAL ALKALOIDS	0.00 g	POTASSIUM	0.0 mg
POLY HYDROXYPHENOLS	0.00 g	POTASSIUM RI	0.0 %
CAFFEINE	0.00 g	MANGANESE	0.00 mg
THEOBROMINE	0.00 g	MANGANESE RI	0.0 %
ALCOHOL	0.00 g	FLUORIDE	0.00 mg
VITAMIN A RETINOL	41.000 µg	FLUORIDE RI	0.0 %
VITAMIN A (IU)	137	SELENIUM	0.00 µg
VITAMIN B1 THIAMIN	0.000 mg	SELENIUM RI	0.0 %
VITAMIN B1 RI	0.0 %	CHROMIUM	0.00 µg
VITAMIN B2 RIBOFLAVIN	0.000 mg	CHROMIUM RI	0.0 %
VITAMIN B2 RI	0.0 %	MOLYBDENUM	0.00 µg
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM RI	0.0 %
VITAMIN B3 RI	0.0 %	ASH CONTENT	0.00 g
VITAMIN B12 CYANO-COBALAMINE	0.000 µg		

Fatty acids composition:

Palmitic acid (%) C16 0	= 24 - 29 %	
Stearic acid (%) C18 0	= 32 - 37 %	
Oleic acid (%) C18 1	= 30 - 37 %	
Linoleic acid (%) C18 2	= < 2.9 %	Omega 6
Linolenic acid (%) 18 3	= < 0.1 %	Omega 3
Arachidic acid (%) C20 0	= 1 - 2 %	

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	0	OATS	0
LACTOSE	0	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

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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

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	0	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	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

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.

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 Pareve

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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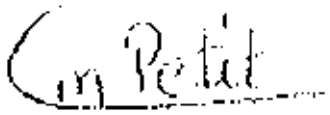

Claire-Marie Petit