80-20-44-E4-U71

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 :	POWER80
Article :	80-20-44-E4-U71
Commodity code for EU :	1806.2010

Typical composition

cocoa mass 81.5%**;** sugar 16.0%**;** fat-reduced cocoa powder 2.0%**;** 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
UC	5410522512977	2.500 KG	
BOX	5410522512960	20.000 KG	

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/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

CALLEBAUT

BELGIUM 1911

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Chemical limits			Ref.Method
MOISTURE	max 1.50 %		IOCCC1(1952)
TOTAL FAT CONTENT	44.5 %	+/- 1.5	IOCCC14(1972)

Physical limits		Ref.Method
LINEAR VISCOSITY	2,000 - 3,400 mPa.s	IOCCC46(2000)
Particle size : max. 8 % 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	561 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.1 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,347 kJ	VITAMIN D CALCIFEROL	1.970 µg
TOTAL FAT	44.5 g	VITAMIN D RI	39.4 %
TOTAL FAT RI	63.6 %	VITAMIN D (IU)	79
SATURATED FATTY ACID	26.7 g	VITAMIN E ALPHA-TOCOPHEROL	3.558 mg
SATURATED FATTY ACID RI	133.3 %	VITAMIN E RI	29.6 %
MONO UNSATURATED FATTY ACID	14.4 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.4 g	FOLATE	18.748 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	9.4 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	317.9 mg
AVAILABLE CARBOHYDRATES	21.2 g	PHOSPHORUS RI	45.4 %
AVAILABLE CARBOHYDRATES RI	8.1 %	IRON	23.82 mg
SUGARS (MONO+DISACCHARIDES)	16.3 g	IRON RI	170.2 %
SUGARS (MONO+DISACCHARIDES) RI	18.1 %	MAGNESIUM	200.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	53.5 %
STARCH	4.3 g	ZINC	2.79 mg
DIETARY FIBRE	15.8 g	ZINC RI	27.9 %

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TOTAL PROTEIN	10.0 g	IODINE	0.00 µg
PROTEIN RI	20.0 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	55.3 mg
SALT	0.02 g	CALCIUM RI	6.9 %
SALT RI	0.3 %	CHLORIDE	15.72 mg
SODIUM	8.3 mg	CHLORIDE RI	2.0 %
ORGANIC ACIDS	1.34 g	POTASSIUM	932.1 mg
TOTAL ALKALOIDS	1.02 g	POTASSIUM RI	46.6 %
POLY HYDROXYPHENOLS	2.53 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.1 %
VITAMIN A RETINOL	17.651 µg	FLUORIDE	0.18 mg
VITAMIN A (IU)	59	FLUORIDE RI	5.3 %
VITAMIN B1 THIAMIN	0.170 mg	SELENIUM	7.06 µg
VITAMIN B1 RI	15.5 %	SELENIUM RI	12.8 %
VITAMIN B2 RIBOFLAVIN	0.170 mg	CHROMIUM	92.10 µg
VITAMIN B2 RI	12.1 %	CHROMIUM RI	230.3 %
VITAMIN B3/PP NIACIN/NICOTIN	1.270 mg	MOLYBDENUM	112.06 µg
VITAMIN B3 RI	7.9 %	MOLYBDENUM RI	224.1 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	2.26 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

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0

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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	82.5 %	+/-2,5
Dry fatfree cocoa solids	38.0 %	+/-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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Evie De Vis