



**CALLEBAUT**<sup>®</sup>  
BELGIUM 1911

## CHD-P1ZEDOM-U73

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 :** Couverture dark chocolate  
**Certification** Certified HALAL  
**Commercial name :** Zestina Dominican Republic  
**Article :** CHD-P1ZEDOM-U73  
**Commodity code for EU :** 1806.9039

### Typical composition

cocoa mass Santo Domingo 62.0%; sugar 27.0%; cocoa butter 10.5%; emulsifier: lecithin <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
UC	5410522752601	1.000 KG
BOX	5410522752595	6.000 KG
Shape		Callets
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		64BOX/PAL
Order quantity 6 KG (or multiply of this)		

### Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Article : CHD-P1ZEDOM-U73  
Barry Callebaut Belgium N.V. - Aalstersestraat 122  
9280 LEBBEKE - WIEZE - BELGIUM  
Tel. : 053 73 02 11 Fax.: 053 78 04 63

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Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	44.3 %	+/- 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	576 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.8 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,411 kJ	VITAMIN D CALCIFEROL	1.965 µg
TOTAL FAT	44.3 g	VITAMIN D RI	39.3 %
TOTAL FAT RI	63.2 %	VITAMIN D (IU)	79
SATURATED FATTY ACID	26.5 g	VITAMIN E ALPHA-TOCOPHEROL	3.514 mg
SATURATED FATTY ACID RI	132.6 %	VITAMIN E RI	29.3 %
MONO UNSATURATED FATTY ACID	14.4 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	14.920 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	7.5 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	243.3 mg
AVAILABLE CARBOHYDRATES	30.6 g	PHOSPHORUS RI	34.8 %
AVAILABLE CARBOHYDRATES RI	11.8 %	IRON	18.08 mg
SUGARS (MONO+DISACCHARIDES)	27.0 g	IRON RI	129.2 %
SUGARS (MONO+DISACCHARIDES) RI	30.0 %	MAGNESIUM	149.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	39.7 %
STARCH	3.2 g	ZINC	2.05 mg
DIETARY FIBRE	11.6 g	ZINC RI	20.5 %
TOTAL PROTEIN	7.3 g	IODINE	0.00 µg

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PROTEIN RI	14.7 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	44.1 mg
SALT	0.02 g	CALCIUM RI	5.5 %
SALT RI	0.3 %	CHLORIDE	11.75 mg
SODIUM	6.2 mg	CHLORIDE RI	1.5 %
ORGANIC ACIDS	0.99 g	POTASSIUM	682.2 mg
TOTAL ALKALOIDS	0.74 g	POTASSIUM RI	34.1 %
POLY HYDROXYPHENOLS	1.86 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.1 %
VITAMIN A RETINOL	17.676 µg	FLUORIDE	0.15 mg
VITAMIN A (IU)	59	FLUORIDE RI	4.3 %
VITAMIN B1 THIAMIN	0.124 mg	SELENIUM	5.70 µg
VITAMIN B1 RI	11.3 %	SELENIUM RI	10.4 %
VITAMIN B2 RIBOFLAVIN	0.124 mg	CHROMIUM	74.40 µg
VITAMIN B2 RI	8.9 %	CHROMIUM RI	186.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.930 mg	MOLYBDENUM	90.52 µg
VITAMIN B3 RI	5.8 %	MOLYBDENUM RI	181.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.69 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

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

Dry cocoa solids	72.0 %	+/- 2
Dry fatfree cocoa solids	27.7 %	+/-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).

Printed on 30.10.2025 for customer SEPHRA EUROPE LTD

Evie De Vis

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