



Product Specification

HC5938ABBUC0010Y00

Sales code 1177692

Effective Date 20-Jan-2025

Printed Date 21-Jan-2025

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Cargill NV
Cargill Cocoa and Chocolate
Drève Gustave Fache 13, 7700 Mouscron (Belgium)

Tel +32 (0)56 85 36 00
Fax +32 (0)56 85 36 01
www.cargillcocoachocolate.com

Please note that the address mentioned above does not refer to the manufacturing plant of this product, but to our head office for Cargill NV, division Cocoa & Chocolate

Cargill Cocoa & Chocolate is a trade name of Cargill NV. Registered office: Bedrijvenlaan 9, B-2800 Mechelen.

General Information

Product description

Form	Solid	
Shape	Button	
Packing Unit	Box	
Packing Unit Weight	10	kg

Shelf life and storage conditions

Duration in solid form	731	days
Moisture in solid form	1	%

Storage in a cool and dry place (15-20°C, relative humidity < 60%), free from foreign odours and/or direct sunlight

Ingredient Declaration

Ingredients: 41.8% Cocoa mass, 39.8% Sugar, 14.9% Cocoa butter, 3.0% Fat-reduced cocoa powder, < 1.0% Emulsifier (E322 (SOYA)), < 1.0% Vanilla extract.

May contain the following allergens:

Milk and products thereof (including lactose)

Legal Declaration

The legal name(s) and legal value(s) expressed in % are subject to several minimum contents, based on the theoretical recipe and calculated after deduction of optional ingredient in compliance with the EU directive 2000/36/EC, as amended.

Agreed Specification

	Min
Total fat content	37
Cocoa solids	58

	Max
Moisture	1

Legal name(s)

EU Denomination	Suggestion: Couverture chocolate + qualification
French Denomination	Suggestion: Chocolat de couverture + mention ou qualificatif
German Denomination	Empfohlen: Zartbitterschokoladenkuvertüre

Other legal denomination possibilities:

Chocolate
Chocolate + qualification
Couverture chocolate
Couverture chocolate + qualification

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Chocolate "vermicelli" or "flakes" (in granules/flakes)

EU Directive values

	Theoretical
Dry cocoa solids	59.3
Dry defatted cocoa solids	21.7
Cocoa fat	37.5
Dry milk solids	0.0
Dry defatted milk solids	0.0
Milk fat	0.0
Cocoa and milk fat	37.5
Total vegetable fat (CBE)	0.0

Custom code / CN code	1806.20.10
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Nutritional Information

Average values per 100g

	Typical	UoM
Energy (kcal)	564.00	kcal
Energy (kJ)	2349.00	kJ
Fat Total	38.05	g
Fat saturated	22.90	g
Fat mono-unsaturated	13.35	g
Fat poly-unsaturated	1.63	g
Trans Fatty Acids	0.30	g
Trans Fatty Acids on total fat	0.78	g/100g fat
Carbohydrates Total	44.95	g
Carbohydrates Sugars	39.97	g
Carbohydrates Polyols	0.00	g
Carbohydrates Starch	2.30	g
Dietary Fiber Total	7.94	g
Protein	6.05	g
Salt	7.35	mg
Moisture	0.55	g
Ash	1.64	g

The mentioned nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data originates from literature and/or supplier technical information. Energy values are calculated following the EU regulation 1169/2011, as amended.

Claims



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Belgian origin

The place of provenance for the cocoa beans is non-EU and the country of origin of the sugar is EU and non-EU following the Commission implementing regulation (EU) 2018/775 of 28 May 2018 laying down rules for the application of Article 26 (3) of Regulation (EU) No 1169/2011, as amended.

Kosher dairy

Halal

Vegetarian

Lacto-vegetarian

Allergens

	Present	May contain
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Wheat	<input type="checkbox"/>	<input type="checkbox"/>
Rye	<input type="checkbox"/>	<input type="checkbox"/>
Barley	<input type="checkbox"/>	<input type="checkbox"/>
Oat	<input type="checkbox"/>	<input type="checkbox"/>
Spelt	<input type="checkbox"/>	<input type="checkbox"/>
Kamut	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Almond	<input type="checkbox"/>	<input type="checkbox"/>
Hazelnut	<input type="checkbox"/>	<input type="checkbox"/>
Walnut	<input type="checkbox"/>	<input type="checkbox"/>
Cashew	<input type="checkbox"/>	<input type="checkbox"/>
Pecan nut	<input type="checkbox"/>	<input type="checkbox"/>
Brazilian nut	<input type="checkbox"/>	<input type="checkbox"/>
Pistachio nut	<input type="checkbox"/>	<input type="checkbox"/>
Macadamia nut	<input type="checkbox"/>	<input type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>

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Present => Allergen is present through the ingredients
May contain => Allergen may be present through cross-contamination of ingredients or via shared production lines
Sulphur dioxide < 10 ppm: allergen labelling not required
In accordance with EU regulation 1169/2011, as amended

Analytical Parameters

Physical parameters

		Min	Max	UoM	Method
Fineness	Micrometer		22	µm	Internal Method

Microbiological Parameters

		Max	UoM	Method
Total viable count		5000	CFU/g	ISO 4833-1
Moulds		50	CFU/g	ISO 21527
Yeasts		50	CFU/g	ISO 21527
Enterobacteriaceae		10	CFU/g	ISO 21528-2
			UoM	Method
Salmonella	absent		/250g	ISO 6579-1

Supplementary to the Method

refers to the latest edition of the stated reference methods; also, Cargill reserves the right to use internally validated methods, when verified in accordance to stated reference method(s)

Remarks

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This specification is valid till two years from printed date and supersedes all previous specifications of the same product.

Approved by:

Wout Cliteur

Cocoa and Chocolate FSQR Director for Europe