

**CALLEBAUT**

FELSILUM 1911

811NV-120**Product specification according to the legislation of EU****RECEIVED**Thomas Ridley QC Dept.
9:15 am, 30 Jun 2023

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Product Specification

Legal denomination :	Dark couverture chocolate
Certification	Certified HALAL
Article :	811NV-120
Commodity code for EU :	1806.2010

Typical composition

cocoa mass 43.0%; sugar 43.0%; cocoa butter 13.0%; 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.

This product is made in a facility that processes milk ingredients. Although this recipe is non-dairy by nature and it is produced on a dedicated dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522037234	5.000 KG		
BOX	5410522114058	25.000 KG		

Shape	Blocks
Amount	5KG/UC
Amount per box/bag/each	5UC/BOX
Amount per pallet	40BOX/PAL
Order quantity 25 KG (or multiply of this)	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 mPa.s	IOCCC46(2000)
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/25g	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.

Article : 811NV-120
 BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122
 9280 LEBBEKE - WIEZE - BELGIUM
 Tel. : 053 73 02 11 Fax.: 053 78 04 63

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24 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	551 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.6 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,307 kJ	VITAMIN D CALCIFEROL	1.625 µg
TOTAL FAT	36.6 g	VITAMIN D RI	32.5 %
TOTAL FAT RI	52.3 %	VITAMIN D (IU)	65
SATURATED FATTY ACID	21.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.937 mg
SATURATED FATTY ACID RI	109.7 %	VITAMIN E RI	24.5 %
MONO UNSATURATED FATTY ACID	11.9 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	11.254 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	162.6 mg
AVAILABLE CARBOHYDRATES	45.8 g	PHOSPHORUS RI	23.2 %
AVAILABLE CARBOHYDRATES RI	17.6 %	IRON	12.66 mg
SUGARS (MONO+DISACCHARIDES)	43.1 g	IRON RI	90.5 %
SUGARS (MONO+DISACCHARIDES) RI	47.9 %	MAGNESIUM	102.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	27.4 %
STARCH	2.2 g	ZINC	1.43 mg
DIETARY FIBRE	8.1 g	ZINC RI	14.3 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.5 mg
SALT	0.01 g	CALCIUM RI	3.6 %
SALT RI	0.2 %	CHLORIDE	8.56 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	476.3 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.8 %
POLY HYDROXYPHENOLS	1.30 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	14.647 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	49	FLUORIDE RI	3.0 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.98 µg
VITAMIN B1 RI	7.9 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.89 µg
VITAMIN B2 RI	6.2 %	CHROMIUM RI	129.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.649 mg	MOLYBDENUM	63.13 µg
VITAMIN B3 RI	4.1 %	MOLYBDENUM RI	126.3 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 g
VITAMIN B12 RI	0.0 %		

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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*	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
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
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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.

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

Dry cocoa solids	56.0 %	+/-1,5
Dry fatfree cocoa solids	19.4 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Pareve

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

Printed on 24.05.2023

Evie De Vis

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