

Product specification according to the legislation of EU



The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours the check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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 : Chocolate

Certification Certified HALAL
Article: TB-55-8-356
Commodity code for EU: 1806.3290

Typical composition

sugar 54.5%; cocoa mass 42.5%; cocoa butter 2.5%; 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 Dimensions (l x b x h)
UC	5410522082074	1.600 KG	
EA	5410522204391	1.600 KG	1.777 KG
BOX	13073416012411	24.000 KG	

Shape Sticks
Amount 1,6KG/UC
Amount per box/bag/each 15UC/BOX
Amount per pallet 30BOX/PAL
Order quantity 15 EA (24 KG) (or multiply of this)

Product characteristics

LENGTH 77.0 - 79.0 mm WIDTH 11.0 - 13.0 mm

Chemical limits Ref.Method MOISTURE max 1 % IOCCC1(1952) TOTAL FAT CONTENT 25.6 % +/- 1.5 IOCCC14(1972)

Physical limits Ref.Method

Particle size: 12-30 % of the dry fatfree substance is > 30 micron.

Microbiological limits Ref.Method

 TOTAL PLATE COUNT (CC)
 max 5,000/g
 ISO4833

 YEASTS
 max 50/g
 ISO7954

 MOULDS
 max 50/g
 ISO7954

Article: TB-55-8-356 for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122 TB-55-8-356/EU/000000000

9280 LEBBEKE - WIEZE - BELGIUM 24.05.2023 09:32:26
Tel.: 053 73 02 11 Fax.: 053 78 04 63 p. 1/4



Product specification according to the legislation of EU

Microbiological limits			Ref.Method
	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.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	497 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	24.8 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,078 kJ	VITAMIN D CALCIFEROL	1.126 μg
TOTAL FAT	25.6 g	VITAMIN D RI	22.5 %
TOTAL FAT RI	36.5 %	VITAMIN D (IU)	45
SATURATED FATTY ACID	15.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.054 mg
SATURATED FATTY ACID RI	76.3 %	VITAMIN E RI	17.1 %
MONO UNSATURATED FATTY ACID	8.3 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	9.476 μg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	4.7 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	159.5 mg
AVAILABLE CARBOHYDRATES	57.2 g	PHOSPHORUS RI	22.8 %
AVAILABLE CARBOHYDRATES RI	22.0 %	IRON	12.45 mg
SUGARS (MONO+DISACCHARIDES)	54.5 g	IRON RI	89.0 %
SUGARS (MONO+DISACCHARIDES) RI	60.5 %	MAGNESIUM	100.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	26.8 %
STARCH	2.2 g	ZINC	1.40 mg
DIETARY FIBRE	7.9 g	ZINC RI	14.0 %
TOTAL PROTEIN	5.0 g	IODINE	$0.00~\mu g$
PROTEIN RI	10.0 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.0 mg
SALT	0.01 g	CALCIUM RI	3.5 %
SALT RI	0.2 %	CHLORIDE	8.58 mg
SODIUM	4.3 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.68 g	POTASSIUM	467.3 mg
TOTAL ALKALOIDS	0.51 g	POTASSIUM RI	23.4 %
POLY HYDROXYPHENOLS	1.27 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	10.100 μg	FLUORIDE	0.10 mg

Article: TB-55-8-356 for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM Tel.: 053 73 02 11 Fax.: 053 78 04 63 **TB-55-8-356/EU/00000000** 24.05.2023 09:32:26

p. 2/4



Product specification according to the legislation of EU

VITAMIN A (IU)	34	FLUORIDE RI	2.9 %
VITAMIN B1 THIAMIN	0.085 mg	SELENIUM	3.90 µg
VITAMIN B1 RI	7.7 %	SELENIUM RI	7.1 %
VITAMIN B2 RIBOFLAVIN	0.085 mg	CHROMIUM	50.88 μg
VITAMIN B2 RI	6.1 %	CHROMIUM RI	127.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.636 mg	MOLYBDENUM	61.90 µg
VITAMIN B3 RI	4.0 %	MOLYBDENUM RI	123.8 %
VITAMIN B12 CYANO-COBALAMINE	$0.000~\mu g$	ASH CONTENT	1.21 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
T 1 1 4 0 1 4			

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

Article: TB-55-8-356 for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM Tel.: 053 73 02 11 Fax.: 053 78 04 63 **TB-55-8-356/EU/00000000** 24.05.2023 09:32:26

p. 3 / 4



Product specification according to the legislation of EU

Other substances of interest

FULLY REFINED SOYBEAN OIL/FAT

 $Legend: 1 = present \quad 0 = absent$

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS 1 SUITABLE FOR VEGANS

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 min 44.0 %

Dry fatfree cocoa solids 19.0 % +/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature: 12 - 20 °C

9280 LEBBEKE - WIEZE - BELGIUM

Kosher certification

Kosher Dairy

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

Printed on 24.05.2023

Evie De Vis

Article: TB-55-8-356 for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122 TB-55-8-356/EU/000000000

24.05.2023 09:32:26

Tel.: 053 73 02 11 Fax.: 053 78 04 63 p. 4/4