

## CHD-CM-21428E0-999

### Product specification according to the legislation of EU

#### Product Specification

<b>Legal denomination :</b>	Dark couverture chocolate
<b>Certification</b>	Certified HALAL
<b>Commercial name :</b>	Dome
<b>Article :</b>	CHD-CM-21428E0-999
<b>Alternative article number :</b>	E021428
<b>Commodity code for EU :</b>	1806.2010

#### Typical composition

cocoa mass 50.5%; sugar 33.0%; cocoa butter 13.5%; cocoa mass Ecuador 2.5%; 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	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177620398	0.280 KG	0.512 KG	352x269x65 MM	Paper folding carton
BOX	18711177620395	1.400 KG	2.845 KG	361x278x335 MM	Corrugated shelf ready box

Shape	3D
Amount	28pcs/UC
Amount per box/bag/each	5UC/BOX
Amount per pallet	40BOX/PAL
Minimum order quantity 1.4 KG . To be increased with multiple of 1.4 KG .	

#### Product characteristics

HEIGHT	32.5 mm
DIAMETER	65.0 mm
THICKNESS	1.40 mm
BASE COLOUR*	brown

\*Colour information is subjective, no claims can be derived from this information

#### Chemical limits

MOISTURE	max 1 %
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#### Ref.Method

IOCC1(1952)

#### Physical limits

Not specified.

#### Ref.Method

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for customer

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#### 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.

#### Shelf life

24 Month (s) after production date

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

ENERGY VALUE	572 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.6 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,394 kJ	VITAMIN D CALCIFEROL	1.873 µg
TOTAL FAT	42.2 g	VITAMIN D RI	37.5 %
TOTAL FAT RI	60.3 %	VITAMIN D (IU)	75
SATURATED FATTY ACID	25.3 g	VITAMIN E ALPHA-TOCOPHEROL	3.347 mg
SATURATED FATTY ACID RI	126.3 %	VITAMIN E RI	27.9 %
MONO UNSATURATED FATTY ACID	13.8 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	13.412 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	6.7 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	213.0 mg
AVAILABLE CARBOHYDRATES	36.2 g	PHOSPHORUS RI	30.4 %
AVAILABLE CARBOHYDRATES RI	13.9 %	IRON	15.53 mg
SUGARS (MONO+DISACCHARIDES)	33.0 g	IRON RI	110.9 %
SUGARS (MONO+DISACCHARIDES) RI	36.7 %	MAGNESIUM	128.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	34.3 %
STARCH	2.7 g	ZINC	1.75 mg
DIETARY FIBRE	9.9 g	ZINC RI	17.5 %
TOTAL PROTEIN	6.3 g	IODINE	0.00 µg
PROTEIN RI	12.6 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	39.4 mg
SALT	0.01 g	CALCIUM RI	4.9 %
SALT RI	0.2 %	CHLORIDE	10.21 mg
SODIUM	5.3 mg	CHLORIDE RI	1.3 %
ORGANIC ACIDS	0.85 g	POTASSIUM	584.5 mg
TOTAL ALKALOIDS	0.64 g	POTASSIUM RI	29.2 %

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POLY HYDROXYPHENOLS	1.59 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	16.870 µg	FLUORIDE	0.13 mg
VITAMIN A (IU)	56	FLUORIDE RI	3.6 %
VITAMIN B1 THIAMIN	0.106 mg	SELENIUM	4.89 µg
VITAMIN B1 RI	9.7 %	SELENIUM RI	8.9 %
VITAMIN B2 RIBOFLAVIN	0.106 mg	CHROMIUM	63.72 µg
VITAMIN B2 RI	7.6 %	CHROMIUM RI	159.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.797 mg	MOLYBDENUM	77.53 µg
VITAMIN B3 RI	5.0 %	MOLYBDENUM RI	155.1 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.46 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*	0	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

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#### Other substances of interest

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	0		

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.

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

Dry cocoa solids	66.0 %	+/- 2
Dry fatfree cocoa solids	23.8 %	+/- 1

#### Storage conditions

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

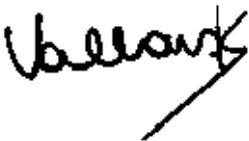
Storage Temperature : 12 - 20 °C

#### Kosher certification

##### Kosher Dairy

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

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Katleen Vallons