


# MONA LISA®

## CHD-BS-19850E0-74A

### Product specification according to the legislation of EU



**RECEIVED**  
Thomas Ridley QC Dept.  
9:03 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 chocolate  
**Certification** Certified HALAL  
**Article :** CHD-BS-19850E0-74A  
**Alternative article number :** E021881  
**Commodity code for EU :** 1806.9039

#### Typical composition

sugar 49.5%; cocoa mass 43.0%; cocoa butter 7.0%; 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.

#### 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
BOX 8711177631196	2.500 KG	2.896 KG	390x295x155 MM	Corrugated American Case
Shape	blossoms			
Amount per box/bag/each	2,5KG/BOX			
Amount per pallet	64BOX/PAL			
Order quantity 2.5 KG (or multiply of this)				

#### Product characteristics

LENGTH	7.5 - 10.5 mm
WIDTH	4.0 - 6.0 mm
BASE COLOUR*	brown

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

#### Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

#### Physical limits

	Ref.Method
Not specified.	

#### 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

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for customer

Barry Callebaut Decorations B.V. - De Ambachten 4

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#### Microbiological limits

#### Ref.Method

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	520 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.0 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,175 kJ	VITAMIN D CALCIFEROL	1.344 µg
TOTAL FAT	30.3 g	VITAMIN D RI	26.9 %
TOTAL FAT RI	43.3 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	18.2 g	VITAMIN E ALPHA-TOCOPHEROL	2.424 mg
SATURATED FATTY ACID RI	90.8 %	VITAMIN E RI	20.2 %
MONO UNSATURATED FATTY ACID	9.8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	10.282 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	161.7 mg
AVAILABLE CARBOHYDRATES	52.2 g	PHOSPHORUS RI	23.1 %
AVAILABLE CARBOHYDRATES RI	20.1 %	IRON	12.61 mg
SUGARS (MONO+DISACCHARIDES)	49.7 g	IRON RI	90.1 %
SUGARS (MONO+DISACCHARIDES) RI	55.2 %	MAGNESIUM	102.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	27.2 %
STARCH	2.2 g	ZINC	1.42 mg
DIETARY FIBRE	8.0 g	ZINC RI	14.2 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.4 mg
SALT	0.01 g	CALCIUM RI	3.5 %
SALT RI	0.2 %	CHLORIDE	8.61 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	473.7 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.7 %
POLY HYDROXYPHENOLS	1.29 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	12.084 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	40	FLUORIDE RI	2.9 %

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VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.96 µg
VITAMIN B1 RI	7.8 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.59 µg
VITAMIN B2 RI	6.1 %	CHROMIUM RI	129.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.645 mg	MOLYBDENUM	62.77 µg
VITAMIN B3 RI	4.0 %	MOLYBDENUM RI	125.5 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	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

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		

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#### Other substances of interest

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

#### Dietary suitability information

SUITABLE FOR VEGETARIANS

1

SUITABLE FOR VEGANS

1

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	49.5 %	+/-1,5
Dry fatfree cocoa solids	19.2 %	+/- 1

#### Storage conditions

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

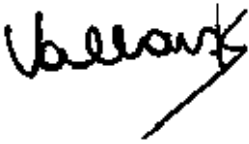
Storage Temperature : 12 - 20 °C

#### Kosher certification

##### Kosher Dairy

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

Printed on 24.05.2023



Katleen Vallons