

CHD-SV-22283E0-74A

Product specification according to the legislation of EU



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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 : Chocolate

Certification Certified HALAL

Commercial name: Curved

Article: CHD-SV-22283E0-74A

Alternative article number: E022283 Commodity code for EU: 1806.2030

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	8711177639697	2.500 KG	2.896 KG 390x295x155 MM	Corrugated American Case

Shape shavings
Amount per box/bag/each 2,5KG/BOX
Amount per pallet 64BOX/PAL

Minimum order quantity 2.5 KG. To be increased with multiple of 2.5 KG.

Product characteristics

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
COLIFORMS	max 10/g	ISO4832

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Microbiological limits Ref.Method

E.COLI not detected/g ISO16649-2 SALMONELLAE not detected/25g ISO6579-1

520 kcal

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.

VITAMIN C L-ASCORBIC ACID

Shelf life

ENERGY VALUE

24 Month (s) after production date

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

ENERGI VALUE	320 Kcai	VITAMIN C L-ASCORDIC 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	$0.00\mu g$
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 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.96 µg

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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		

Legend: 1 = present 0 = absent

*: excluding fully refined oil/fat

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Other substances of interest

Dietary suitability information

SUITABLE FOR VEGETARIANS 1 SUITABLE FOR VEGANS

Legend: $1 = \text{suitable} \quad 0 = \text{not suitable}$

"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).

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pronk

Katleen Vallons

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