



CALLEBAUT

BEELGIUM 1911

60-40-38NV-01B

Product specification according to the legislation of EU

HB INGREDIENTS
COCOA HOUSE
15 CLIFFE INDUSTRIAL ESTATE
LEWES - EAST SUSSEX
SUSSEX
SUSSEX
BN8 6JL
UNITED KINGDOM

Product Specification

Legal denomination : Dark couverture chocolate
Certification Certified HALAL
Article : 60-40-38NV-01B
Commodity code for EU : 1806.2010

Typical composition

cocoa mass 52.0%; sugar 37.0%; cocoa butter 10.5%; emulsifier: **soya** 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
BG	5410522650143	10.000 KG
Shape		Callets
Amount per box/bag/each		10KG/BG
Amount per pallet		78BG/PAL
Order quantity 10 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,100 - 1,700 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

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for customer 15888

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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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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	556 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.8 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,326 kJ	VITAMIN D CALCIFEROL	1.722 µg
TOTAL FAT	38.8 g	VITAMIN D RI	34.4 %
TOTAL FAT RI	55.4 %	VITAMIN D (IU)	69
SATURATED FATTY ACID	23.2 g	VITAMIN E ALPHA-TOCOPHEROL	3.106 mg
SATURATED FATTY ACID RI	116.2 %	VITAMIN E RI	25.9 %
MONO UNSATURATED FATTY ACID	12.6 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN M FOLIC ACID	13.159 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN M RI	6.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	195.4 mg
AVAILABLE CARBOHYDRATES	40.1 g	PHOSPHORUS RI	27.9 %
AVAILABLE CARBOHYDRATES RI	15.4 %	IRON	14.78 mg
SUGARS (MONO+DISACCHARIDES)	37.0 g	IRON RI	105.6 %
SUGARS (MONO+DISACCHARIDES) RI	41.1 %	MAGNESIUM	123.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	32.9 %
STARCH	2.7 g	ZINC	1.72 mg
DIETARY FIBRE	9.7 g	ZINC RI	17.2 %
TOTAL PROTEIN	6.2 g	IODINE	0.00 µg
PROTEIN RI	12.3 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	34.2 mg
SALT	0.01 g	CALCIUM RI	4.3 %
SALT RI	0.2 %	CHLORIDE	10.06 mg
SODIUM	5.2 mg	CHLORIDE RI	1.3 %
ORGANIC ACIDS	0.83 g	POTASSIUM	554.2 mg
TOTAL ALKALOIDS	0.62 g	POTASSIUM RI	27.7 %

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POLY HYDROXYPHENOLS	1.56 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	15.507 µg	FLUORIDE	0.11 mg
VITAMIN A (IU)	52	FLUORIDE RI	3.3 %
VITAMIN B1 THIAMIN	0.104 mg	SELENIUM	4.40 µg
VITAMIN B1 RI	9.5 %	SELENIUM RI	8.0 %
VITAMIN B2 RIBOFLAVIN	0.104 mg	CHROMIUM	57.38 µg
VITAMIN B2 RI	7.5 %	CHROMIUM RI	143.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.780 mg	MOLYBDENUM	69.82 µg
VITAMIN B3 RI	4.9 %	MOLYBDENUM RI	139.6 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.43 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
MAIZE	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

** : excl. fully refined oil/fat

"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	62.1 %	+/- 2
Dry fatfree cocoa solids	23.3 %	+/- 1

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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

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

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Evie De Vis

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