



CALLEBAUT

ESTABLISHED 1911

70-30-38-E4-U71

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 : 70-30-38-E4-U71
Commodity code for EU : 1806.2010

Typical composition

cocoa mass 71.0% ; sugar 26.0% ; fat-reduced cocoa powder 2.0% ; 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 |
|--|---------------|-------------------|
| UC | 5410522512854 | 2.500 KG |
| BOX | 5410522512847 | 20.000 KG |
| Shape | | Callets |
| Amount | | 2,5KG/UC |
| Amount per box/bag/each | | 8UC/BOX |
| Amount per pallet | | 30BOX/PAL |
| Order quantity 20 KG (or multiply of this) | | |

Chemical limits

| | | | Ref.Method |
|-------------------|---------|---------|-------------------|
| MOISTURE | max 1 % | | IOCCC1(1952) |
| TOTAL FAT CONTENT | 38.9 % | +/- 1.5 | IOCCC14(1972) |

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for customer 15888

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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p. 1 / 4

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| Physical limits | | Ref.Method |
|---|---------------------|---------------|
| LINEAR VISCOSITY | 2,500 - 4,000 mPa.s | IOCCC46(2000) |
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. | | IOCCC38(1990) |

| 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 | 540 kcal | VITAMIN C L-ASCORBIC ACID | 0.000 mg |
| ENERGY VALUE RI | 27.0 % | VITAMIN C RI | 0.0 % |
| ENERGY VALUE | 2,259 kJ | VITAMIN D CALCIFEROL | 1.718 µg |
| TOTAL FAT | 38.9 g | VITAMIN D RI | 34.4 % |
| TOTAL FAT RI | 55.5 % | VITAMIN D (IU) | 69 |
| SATURATED FATTY ACID | 23.3 g | VITAMIN E ALPHA-TOCOPHEROL | 3.113 mg |
| SATURATED FATTY ACID RI | 116.3 % | VITAMIN E RI | 25.9 % |
| MONO UNSATURATED FATTY ACID | 12.6 g | VITAMIN E (IU) | 5 |
| POLY UNSATURATED FATTY ACID | 1.3 g | FOLATE | 16.658 µg |
| TRANS FATTY ACID (TFA) TOTAL | 0.0 g | FOLATE RI | 8.3 % |
| CHOLESTEROL | 0.0 mg | PHOSPHORUS | 280.7 mg |
| AVAILABLE CARBOHYDRATES | 30.8 g | PHOSPHORUS RI | 40.1 % |
| AVAILABLE CARBOHYDRATES RI | 11.8 % | IRON | 20.89 mg |
| SUGARS (MONO+DISACCHARIDES) | 26.3 g | IRON RI | 149.2 % |
| SUGARS (MONO+DISACCHARIDES) RI | 29.3 % | MAGNESIUM | 177.2 mg |
| POLYOLS | 0.0 g | MAGNESIUM RI | 47.2 % |
| STARCH | 3.8 g | ZINC | 2.47 mg |
| DIETARY FIBRE | 14.0 g | ZINC RI | 24.7 % |
| TOTAL PROTEIN | 8.8 g | IODINE | 0.00 µg |
| PROTEIN RI | 17.7 % | IODINE RI | 0.0 % |
| MILK PROTEIN | 0.0 g | CALCIUM | 48.9 mg |
| SALT | 0.02 g | CALCIUM RI | 6.1 % |

| | |
|--|---------------------|
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| | | | |
|------------------------------|-----------|---------------|----------|
| SALT RI | 0.3 % | CHLORIDE | 14.06 mg |
| SODIUM | 7.4 mg | CHLORIDE RI | 1.8 % |
| ORGANIC ACIDS | 1.18 g | POTASSIUM | 783.9 mg |
| TOTAL ALKALOIDS | 0.90 g | POTASSIUM RI | 39.2 % |
| POLY HYDROXYPHENOLS | 2.24 g | MANGANESE | 0.00 mg |
| ALCOHOL | 0.00 g | MANGANESE RI | 0.1 % |
| VITAMIN A RETINOL | 15.393 µg | FLUORIDE | 0.16 mg |
| VITAMIN A (IU) | 51 | FLUORIDE RI | 4.5 % |
| VITAMIN B1 THIAMIN | 0.150 mg | SELENIUM | 6.07 µg |
| VITAMIN B1 RI | 13.7 % | SELENIUM RI | 11.0 % |
| VITAMIN B2 RIBOFLAVIN | 0.150 mg | CHROMIUM | 79.12 µg |
| VITAMIN B2 RI | 10.7 % | CHROMIUM RI | 197.8 % |
| VITAMIN B3/PP NIACIN/NICOTIN | 1.121 mg | MOLYBDENUM | 96.26 µg |
| VITAMIN B3 RI | 7.0 % | MOLYBDENUM RI | 192.5 % |
| VITAMIN B12 CYANO-COBALAMINE | 0.000 µg | ASH CONTENT | 2.02 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 |

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p. 3 / 4



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Other substances of interest

| | | | |
|--------------------------------|---|--------------|---|
| 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

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 | 72.5 % | +/- 2 |
| Dry fatfree cocoa solids | 33.6 % | +/-1,5 |

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 09.01.2023 for customer HB INGREDIENTS

Evie De Vis

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p. 4 / 4