



CALLEBAUT

BEELGIUM 1911

VH-9401-E4-U70

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 : Chocolate
Commercial name : Baking drops L
Article : VH-9401-E4-U70
Commodity code for EU : 1806.2030

Typical composition

cocoa mass 50.0% ; sugar 48.5% ; dextrose 1.0% ; emulsifier: **soya lecithin** <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	5410522516593	2.500 KG
BOX	5410522516586	10.000 KG

Shape	Chips
Amount	2,5KG/UC
Amount	6.500CT/KG
Amount per box/bag/each	4UC/BOX
Amount per pallet	42BOX/PAL
Order quantity 10 KG (or multiply of this)	

Product characteristics

COUNT PER KG 6,000 - 7,000 /kg

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for customer 15888

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FONDÉ EN 1911

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Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27.8 %	+/- 1.5	IOCCC14(1972)

Physical limits		Ref.Method
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.		IOCCC116(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	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	504 kcal	VITAMIN B12 RI	0.0 %
ENERGY VALUE RI	25.2 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE	2,107 kJ	VITAMIN C RI	0.0 %
TOTAL FAT	27.8 g	VITAMIN D CALCIFEROL	1.230 µg
TOTAL FAT RI	39.8 %	VITAMIN D RI	24.6 %
SATURATED FATTY ACID	16.7 g	VITAMIN D (IU)	49
SATURATED FATTY ACID RI	83.3 %	VITAMIN E ALPHA-TOCOPHEROL	2.232 mg
MONO UNSATURATED FATTY ACID	9.0 g	VITAMIN E RI	18.6 %
POLY UNSATURATED FATTY ACID	0.9 g	VITAMIN E (IU)	3
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN H RI	0.0 %
CHOLESTEROL	0.0 mg	VITAMIN M FOLIC ACID	10.869 µg
AVAILABLE CARBOHYDRATES	52.4 g	VITAMIN M RI	5.4 %
AVAILABLE CARBOHYDRATES RI	20.2 %	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES)	49.5 g	PHOSPHORUS	182.2 mg
SUGARS (MONO+DISACCHARIDES) RI	55.0 %	PHOSPHORUS RI	26.0 %
POLYOLS	0.0 g	IRON	13.97 mg
STARCH	2.5 g	IRON RI	99.8 %
DIETARY FIBRE	9.1 g	MAGNESIUM	115.0 mg
TOTAL PROTEIN	5.7 g	MAGNESIUM RI	30.7 %

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PROTEIN RI	11.5 %	ZINC	1.60 mg
MILK PROTEIN	0.0 g	ZINC RI	16.0 %
SALT	0.01 g	IODINE	0.00 µg
SALT RI	0.2 %	IODINE RI	0.0 %
SODIUM	5.0 mg	CALCIUM	31.9 mg
ORGANIC ACIDS	0.77 g	CALCIUM RI	4.0 %
TOTAL ALKALOIDS	0.58 g	CHLORIDE	9.59 mg
POLY HYDROXYPHENOLS	1.45 g	CHLORIDE RI	1.2 %
ALCOHOL	0.00 g	POTASSIUM	523.8 mg
VITAMIN A RETINOL	11.035 µg	POTASSIUM RI	26.2 %
VITAMIN A RI	1.4 %	MANGANESE	0.00 mg
VITAMIN A (IU)	37	MANGANESE RI	0.2 %
VITAMIN B1 THIAMIN	0.097 mg	FLUORIDE	0.11 mg
VITAMIN B1 RI	8.8 %	FLUORIDE RI	3.2 %
VITAMIN B2 RIBOFLAVIN	0.097 mg	SELENIUM	4.24 µg
VITAMIN B2 RI	6.9 %	SELENIUM RI	7.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.727 mg	CHROMIUM	55.36 µg
VITAMIN B3 RI	4.5 %	CHROMIUM RI	138.4 %
VITAMIN B5 RI	0.0 %	MOLYBDENUM	67.35 µg
VITAMIN B6 RI	0.0 %	MOLYBDENUM RI	134.7 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.36 g

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	0
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	1		

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

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	49.5 %	+/-1,5
Dry fatfree cocoa solids	21.7 %	+/- 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 : None

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Evie De Vis

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