



**CALLEBAUT**

ESTABLISHED 1911

**CM-CAL-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 :** Cocoa mass  
**Certification** Certified HALAL  
**Article :** CM-CAL-E4-U70 **Reference :** C.CMCAL4X2.5  
**Commodity code for EU :** 1803.1000

### Typical composition

cocoa mass 100.0%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Products with "best before" until 07.06.2021 are not halal certified.

### 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

	<b>EAN</b>	<b>Net weight</b>
UC	5410522515336	2.500 KG
BOX	5410522515329	10.000 KG
Shape		Easymelt
Amount		2,5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		42BOX/PAL
Order quantity		10 KG (or multiply of this)

### Chemical limits

MOISTURE	max 1.80 %
TOT. FAT CONTENT ON DRY MATTER	min 53.0 %
pH	max 6.0 -

### Ref.Method

IOCCC1(1952)
IOCCC14(1972)
IOCCC15(1972)

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for customer 15888

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Chemical limits		Ref.Method
SHELLS ON ALKALI FREE NIBS	max 5.00 %	winnower control
ASHES (FAT FREE DRY MATTER)	max 10.00 %	IOCCC16(1973)

Physical limits	Ref.Method
Particle size : 98.5 % min < 75 µm, 200 mesh sieve	IOCCC 38(1990)

Microbiological limits		Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 10/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 50/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	598 kcal	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
ENERGY VALUE RI	29.9 %	VITAMIN B12 RI	0.0 %
ENERGY VALUE	2,500 kJ	VITAMIN C L-ASCORBIC ACID	0.000 mg
TOTAL FAT	54.0 g	VITAMIN C RI	0.0 %
TOTAL FAT RI	77.1 %	VITAMIN D CALCIFEROL	2.400 µg
SATURATED FATTY ACID	32.5 g	VITAMIN D RI	48.0 %
SATURATED FATTY ACID RI	162.4 %	VITAMIN D (IU)	96
MONO UNSATURATED FATTY ACID	17.6 g	VITAMIN E ALPHA-TOCOPHEROL	4.300 mg
POLY UNSATURATED FATTY ACID	1.6 g	VITAMIN E RI	35.8 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN E (IU)	6
CHOLESTEROL	0.0 mg	VITAMIN H BIOTIN	0.000 mg
AVAILABLE CARBOHYDRATES	5.5 g	VITAMIN H RI	0.0 %
AVAILABLE CARBOHYDRATES RI	2.1 %	VITAMIN M FOLIC ACID	21.500 µg
SUGARS (MONO+DISACCHARIDES)	0.3 g	VITAMIN M RI	10.8 %
SUGARS (MONO+DISACCHARIDES) RI	0.3 %	VITAMIN K - PHYLLOQUINONES	0.000 µg
POLYOLS	0.0 g	VITAMIN K RI	0.0 %
STARCH	5.1 g	PHOSPHORUS	375.7 mg
DIETARY FIBRE	18.7 g	PHOSPHORUS RI	53.7 %
TOTAL PROTEIN	11.9 g	IRON	29.00 mg

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PROTEIN RI	23.7 %	IRON RI	207.1 %
MILK PROTEIN	0.0 g	MAGNESIUM	237.1 mg
SALT	0.02 g	MAGNESIUM RI	63.2 %
SALT RI	0.4 %	ZINC	3.30 mg
SODIUM	9.8 mg	ZINC RI	33.0 %
ORGANIC ACIDS	1.60 g	IODINE	0.00 µg
TOTAL ALKALOIDS	1.20 g	IODINE RI	0.0 %
POLY HYDROXYPHENOLS	3.00 g	CALCIUM	65.3 mg
CAFFEINE	0.12 g	CALCIUM RI	8.2 %
THEOBROMINE	1.08 g	CHLORIDE	18.30 mg
ALCOHOL	0.00 g	CHLORIDE RI	2.3 %
VITAMIN A RETINOL	21.500 µg	POTASSIUM	1,099.3 mg
VITAMIN A RI	2.7 %	POTASSIUM RI	55.0 %
VITAMIN A (IU)	72	MANGANESE	0.00 mg
PROVITAMIN A BETA-CAROTENE	0.000 µg	MANGANESE RI	0.0 %
VITAMIN B1 THIAMIN	0.200 mg	FLUORIDE	0.24 mg
VITAMIN B1 RI	18.2 %	FLUORIDE RI	6.9 %
VITAMIN B2 RIBOFLAVIN	0.200 mg	SELENIUM	9.20 µg
VITAMIN B2 RI	14.3 %	SELENIUM RI	16.7 %
VITAMIN B3/PP NIACIN/NICOTIN	1.500 mg	CHROMIUM	120.00 µg
VITAMIN B3 RI	9.4 %	CHROMIUM RI	300.0 %
VITAMIN B5 PANTOIC ACID	0.800 mg	MOLYBDENUM	146.00 µg
VITAMIN B5 RI	13.3 %	MOLYBDENUM RI	292.0 %
VITAMIN B6 PYRIDOXIN	0.100 mg	ASH CONTENT	2.65 g
VITAMIN B6 RI	7.1 %		

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**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	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

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

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.

**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).

Printed on 01.02.2021 for customer HB INGREDIENTS

Evie De Vis

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### Export annex : 100 % Composition

cocoa mass 100.00%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

<b>Sucrose</b>	0.0 %
<b>Cocoa butter</b>	54.0 %
<b>Milkfat</b>	0.00 %
<b>Milk Solids</b>	0.00 %
<b>Non fat cocoa solids</b>	44.50 %

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