

CHD-GL-L-X13-38C

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
Certification Certified HALAL
Article : CHD-GL-L-X13-38C
Commodity code for EU : 1806.2030

Typical composition

sugar 50.0%; cocoa mass 48.0%; cocoa butter 1.5%; emulsifier: lecithin <1%; natural vanilla flavouring <1%

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
BOX	5410522758573	12.000 KG
Shape		granella
Amount per box/bag/each		12KG/BOX
Amount per pallet		64BOX/PAL
Order quantity 12 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	02-PE-HD
	Box	20-PAP

Product characteristics

SIEVE FRACTION 3.0 - 5.0 mm

Article : CHD-GL-L-X13-38C

for customer 15888

Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

29.08.2025 10:28:00

Tel. : 076 597 83 00 Fax.: 076 597 64 93

p. 1 / 5

CHD-GL-L-X13-38C**Product specification according to the legislation of EU**

Chemical limits		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits		Ref.Method
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		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	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	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 under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)			
ENERGY VALUE	502 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	25.1 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,100 kJ	VITAMIN D CALCIFEROL	1.207 µg
TOTAL FAT	27.4 g	VITAMIN D RI	24.1 %
TOTAL FAT RI	39.1 %	VITAMIN D (IU)	48
SATURATED FATTY ACID	16.4 g	VITAMIN E ALPHA-TOCOPHEROL	2.199 mg
SATURATED FATTY ACID RI	81.9 %	VITAMIN E RI	18.3 %
MONO UNSATURATED FATTY ACID	8.9 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	10.495 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.2 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	180.2 mg
AVAILABLE CARBOHYDRATES	53.1 g	PHOSPHORUS RI	25.7 %
AVAILABLE CARBOHYDRATES RI	20.4 %	IRON	14.04 mg
SUGARS (MONO+DISACCHARIDES)	50.1 g	IRON RI	100.3 %
SUGARS (MONO+DISACCHARIDES) RI	55.7 %	MAGNESIUM	113.7 mg
POLYOLS	0.0 g	MAGNESIUM RI	30.3 %
STARCH	2.5 g	ZINC	1.58 mg
DIETARY FIBRE	9.0 g	ZINC RI	15.8 %
TOTAL PROTEIN	5.7 g	IODINE	0.00 µg
PROTEIN RI	11.4 %	IODINE RI	0.0 %

Article : CHD-GL-L-X13-38C

for customer 15888

Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

29.08.2025 10:28:00

Tel. : 076 597 83 00 Fax.: 076 597 64 93

p. 2 / 5

CHD-GL-L-X13-38C

Product specification according to the legislation of EU

MILK PROTEIN	0.0 g	CALCIUM	31.6 mg
SALT	0.01 g	CALCIUM RI	3.9 %
SALT RI	0.2 %	CHLORIDE	9.52 mg
SODIUM	4.8 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	0.77 g	POTASSIUM	528.0 mg
TOTAL ALKALOIDS	0.58 g	POTASSIUM RI	26.4 %
POLY HYDROXYPHENOLS	1.44 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	10.826 µg	FLUORIDE	0.12 mg
VITAMIN A (IU)	36	FLUORIDE RI	3.3 %
VITAMIN B1 THIAMIN	0.096 mg	SELENIUM	4.41 µg
VITAMIN B1 RI	8.7 %	SELENIUM RI	8.0 %
VITAMIN B2 RIBOFLAVIN	0.096 mg	CHROMIUM	57.52 µg
VITAMIN B2 RI	6.8 %	CHROMIUM RI	143.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.719 mg	MOLYBDENUM	69.98 µg
VITAMIN B3 RI	4.5 %	MOLYBDENUM RI	140.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.35 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*	0	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

Article : CHD-GL-L-X13-38C

for customer 15888

Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

29.08.2025 10:28:00

Tel. : 076 597 83 00 Fax.: 076 597 64 93

p. 3 / 5

CHD-GL-L-X13-38C

Product specification according to the legislation of EU

Other substances of interest

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	0	NATURAL LATEX	0

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	48.8 %	+/-1,5
Dry fatfree cocoa solids	21.5 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

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

Optional certifications and programs

Cocoa Horizons Foundation	Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa

Article : CHD-GL-L-X13-38C

for customer 15888

Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

29.08.2025 10:28:00

Tel. : 076 597 83 00 Fax.: 076 597 64 93

p. 4 / 5

CHD-GL-L-X13-38C

Product specification according to the legislation of EU

Fair Trade Sourced Ingr	Any reference to Fairtrade/FSI requires a valid Fairtrade certificate. Fairtrade ingredients: sugar (& vanilla if applicable)
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

Printed on 29.08.2025 for customer HB INGREDIENTS



Amélie Allemand