



M-9VBL-656

Product specification according to the legislation of USA

ACE ENDICO CORP
80 INTERNATIONAL BLVD
BREWSTER NY 10509
UNITED STATES

Product Specification

Legal denomination :	Milk chocolate flavored compound
Certification	Certified HALAL RSPO MB #CU-RSPO SCC-818712
Commercial name :	PATE A GLACER BLONDE
Item :	M-9VBL-656

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); nonfat dry milk; cocoa powder processed with alkali; lactose (milk); lecithin (soy); vanillin (artificial flavor)

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

Delivery form

	EAN	Net weight
UC	3073419210091	5.000 KG
BOX	13073419210098	20.000 KG
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		32BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	550 - 850 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	max 3.00 Pa	IOCCC46(2000) & 10(1973)
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

Item : M-9VBL-656

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

for customer 36683

M-9VBL-656/US/00000000

2022/05/04 13:53:47

p. 1 / 3



M-9VBL-656

Product specification according to the legislation of USA

Microbiological limits

SALMONELLAE

absent/25g

Ref.Method

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

18 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	534 kcal	VITAMIN B2 (DV)	15.4 %
ENERGY VALUE	2,234 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.168 mg
CALORIES FROM FAT	293 kcal	VITAMIN B3 (DV)	1.1 %
TOTAL PROTEIN	4.3 g	VITAMIN B12 CYANO-COBALAMINE	0.179 µg
PROTEIN (DV)	8.5 %	VITAMIN B12 (DV)	7.4 %
MILK PROTEIN	2.9 g	VITAMIN D CALCIFEROL	0.031 µg
TOTAL CARBOHYDRATES	60.7 g	VITAMIN D (DV)	0.2 %
TOTAL CARBOHYDRATES (DV)	22.1 %	VITAMIN D (IU)	1
SUGARS (MONO+DISACCHARIDES)	57.3 g	VITAMIN E ALPHA-TOCOPHEROL	0.065 mg
ADDED SUGARS	53.1 g	VITAMIN E (DV)	0.4 %
ADDED SUGARS (DV)	106.2 %	VITAMIN E (IU)	0
POLYOLS	0.0 g	FOLATE	4.106 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	1.0 %
STARCH	0.6 g	SODIUM	31.4 mg
TOTAL FAT	33.2 g	SODIUM (DV)	1.4 %
TOTAL FAT (DV)	42.5 %	VITAMIN C L-ASCORBIC ACID	0.162 mg
SATURATED FATTY ACID	30.2 g	VITAMIN C (DV)	0.2 %
SATURATED FATTY ACID (DV)	151.0 %	PHOSPHORUS	121.2 mg
MONO UNSATURATED FATTY ACID	1.0 g	PHOSPHORUS (DV)	9.7 %
POLY UNSATURATED FATTY ACID	0.3 g	CALCIUM	81.7 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	CALCIUM (DV)	6.3 %
CHOLESTEROL	0.2 mg	IRON	4.23 mg
CHOLESTEROL (DV)	0.1 %	IRON (DV)	23.5 %
ORGANIC ACIDS	0.35 g	MAGNESIUM	33.4 mg
DIETARY FIBRE	2.0 g	MAGNESIUM (DV)	8.0 %
DIETARY FIBRE (DV)	7.1 %	ZINC	0.64 mg
TOTAL ALKALOIDS	0.14 g	ZINC (DV)	5.8 %
ALCOHOL	0.00 g	IODINE	2.16 µg
POLY HYDROXYPHENOLS	0.17 g	IODINE (DV)	1.4 %
VITAMIN A RETINOL	0.671 µg	CHLORIDE	68.53 mg
VITAMIN A (IU)	2	POTASSIUM	333.8 mg
VITAMIN B1 THIAMIN	0.051 mg	POTASSIUM (DV)	7.1 %

Item : M-9VBL-656

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

for customer 36683

M-9VBL-656/US/00000000

2022/05/04 13:53:47

p. 2 / 3



M-9VBL-656

Product specification according to the legislation of USA

VITAMIN B1 (DV)	4.2 %	ASH CONTENT	1.34 g
VITAMIN B2 RIBOFLAVIN	0.200 mg		

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

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	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	SULPHITE	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	0
CORN	1		

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

Other nuts * : walnuts, pecan nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts.

** : excl. fully refined oil/fat

Storage conditions

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

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher : None

Printed on 2022/05/04 for customer ACE ENDICO CORP

Valentine Detalle

Item : M-9VBL-656

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

for customer 36683

M-9VBL-656/US/00000000

2022/05/04 13:53:47

p. 3 / 3