



NCL-4C501-BY-654

Product specification according to the legislation of USA

ACE ENDICO CORP
80 INTERNATIONAL BLVD
BREWSTER NY 10509
UNITED STATES

Product Specification

Legal denomination : Unsweetened chocolate
Commercial name : GRAND CARAQUE
Item : NCL-4C501-BY-654

Typical composition

unsweetened chocolate; milk

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

As of November 15, 2021, the specification document accompanying dark chocolates and compound products produced on shared lines with milk ingredients will include the ingredient "milk" as the last ingredient in the ingredients statement. In addition, the precautionary allergen labeling statement ("May Contain Milk") will be removed from the specification document. Due to existing stocks of products and labels, however, it may be two years (Nov 2023) before all product labels will reflect this change. Please rely on the specification document as the reference for labelling purposes in the US, Canada and Mexico.

Delivery form

	EAN	Net weight	Gross weight
UC	3073412120984	3.000 KG	
BOX	13073412120981	12.000 KG	
Shape		Easymelt	
Amount		3KG/UC	
Amount per box/bag/each		4UC/BOX	
Amount per pallet		32BOX/PAL	

Product characteristics

Appearance : brown

Chemical limits

		Ref.Method
MOISTURE	max 2 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	min 53.0 %	IOCCC14(1972)
pH	max 6.0 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL

Physical limits

Particle size : 25 um max (MICROMETER METHOD)

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954

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Microbiological limits		Ref.Method
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

36 Month (s) after production date

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

ENERGY VALUE	514 kcal	VITAMIN B2 RIBOFLAVIN	0.200 mg
ENERGY VALUE	2,149 kJ	VITAMIN B2 (DV)	15.4 %
CALORIES FROM FAT	452 kcal	VITAMIN B3/PP NIACIN/NICOTIN	1.500 mg
TOTAL PROTEIN	11.9 g	VITAMIN B3 (DV)	9.4 %
PROTEIN (DV)	23.7 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	30.0 g	VITAMIN D CALCIFEROL	2.400 µg
TOTAL CARBOHYDRATES (DV)	10.9 %	VITAMIN D (DV)	12.0 %
SUGARS (MONO+DISACCHARIDES)	0.3 g	VITAMIN D (IU)	96
ADDED SUGARS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	4.300 mg
ADDED SUGARS (DV)	0.0 %	VITAMIN E (DV)	28.7 %
POLYOLS	0.0 g	VITAMIN E (IU)	6
POLYDEXTROSE	0.00 g	FOLATE	21.500 µg
STARCH	5.1 g	FOLATE RDA	5.4 %
TOTAL FAT	54.0 g	SODIUM	9.8 mg
TOTAL FAT (DV)	69.2 %	SODIUM (DV)	0.4 %
SATURATED FATTY ACID	32.5 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID (DV)	162.4 %	VITAMIN C (DV)	0.0 %
MONO UNSATURATED FATTY ACID	17.6 g	PHOSPHORUS	375.7 mg
POLY UNSATURATED FATTY ACID	1.6 g	PHOSPHORUS (DV)	30.1 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM	65.3 mg
CHOLESTEROL	0.0 mg	CALCIUM (DV)	5.0 %
CHOLESTEROL (DV)	0.0 %	IRON	29.00 mg
ORGANIC ACIDS	1.60 g	IRON (DV)	161.1 %
DIETARY FIBRE	18.7 g	MAGNESIUM	237.1 mg
DIETARY FIBRE (DV)	66.8 %	MAGNESIUM (DV)	56.5 %
TOTAL ALKALOIDS	1.20 g	ZINC	3.30 mg
CAFFEINE	0.12 g	ZINC (DV)	30.0 %

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THEOBROMINE	1.08 g	IODINE	0.00 µg
ALCOHOL	0.00 g	IODINE (DV)	0.0 %
POLY HYDROXYPHENOLS	3.00 g	CHLORIDE	18.30 mg
VITAMIN A RETINOL	21.500 µg	POTASSIUM	1,099.3 mg
VITAMIN A (IU)	72	POTASSIUM (DV)	23.4 %
VITAMIN B1 THIAMIN	0.200 mg	ASH CONTENT	2.65 g
VITAMIN B1 (DV)	16.7 %		

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	0	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	0	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0		

Legend : 1 = present 0 = absent

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Other substances of interest

Dietary suitability information

SUITABLE FOR VEGETARIANS

1

SUITABLE FOR VEGANS

0

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.

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 Dairy

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

Printed on 2023/06/14 for customer ACE ENDICO CORP

Claire-Marie Petit

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