



CALLEBAUT

ESTABLISHED 1911

70-30-38NV-132

Product specification according to the legislation of USA

ACE ENDICO CORP
80 INTERNATIONAL BLVD
BREWSTER NY 10509
UNITED STATES

Product Specification

Legal denomination :	Semi-sweet chocolate
Certification	Certified HALAL
Item :	70-30-38NV-132

Typical composition

unsweetened chocolate; sugar; cocoa powder; lecithin (soy); natural vanilla flavor

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

This product is made in a facility that processes milk ingredients. Although this recipe is non-dairy by nature and it is produced on a dedicated dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

	EAN	Net weight
UC	5410522233278	5.000 KG
BOX	5410522233285	25.000 KG
Shape		Blocks
Amount		5KG/UC
Amount per box/bag/each		5UC/BOX
Amount per pallet		40BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	38.9 % +/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	2,500 - 4,000 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(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/25g	ISO6579-1

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BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
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for customer 36683

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Microbiological limits

Ref.Method

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	476 kcal	VITAMIN B2 (DV)	11.6 %
ENERGY VALUE	1,993 kJ	VITAMIN B3/PP NIACIN/NICOTIN	1.121 mg
CALORIES FROM FAT	327 kcal	VITAMIN B3 (DV)	7.0 %
TOTAL PROTEIN	8.8 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
PROTEIN (DV)	17.7 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	0.0 g	VITAMIN D CALCIFEROL	1.718 µg
TOTAL CARBOHYDRATES	49.1 g	VITAMIN D (DV)	8.6 %
TOTAL CARBOHYDRATES (DV)	17.8 %	VITAMIN D (IU)	69
SUGARS (MONO+DISACCHARIDES)	26.3 g	VITAMIN E ALPHA-TOCOPHEROL	3.113 mg
ADDED SUGARS	26.2 g	VITAMIN E (DV)	20.8 %
ADDED SUGARS (DV)	52.3 %	VITAMIN E (IU)	5
POLYOLS	0.0 g	FOLATE	16.658 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	4.2 %
STARCH	3.8 g	SODIUM	7.4 mg
TOTAL FAT	38.9 g	SODIUM (DV)	0.3 %
TOTAL FAT (DV)	49.9 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID	23.3 g	VITAMIN C (DV)	0.0 %
SATURATED FATTY ACID (DV)	116.3 %	PHOSPHORUS	280.7 mg
MONO UNSATURATED FATTY ACID	12.6 g	PHOSPHORUS (DV)	22.5 %
POLY UNSATURATED FATTY ACID	1.3 g	CALCIUM	48.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM (DV)	3.8 %
CHOLESTEROL	0.0 mg	IRON	20.89 mg
CHOLESTEROL (DV)	0.0 %	IRON (DV)	116.1 %
ORGANIC ACIDS	1.18 g	MAGNESIUM	177.2 mg
DIETARY FIBRE	14.0 g	MAGNESIUM (DV)	42.2 %
DIETARY FIBRE (DV)	49.9 %	ZINC	2.47 mg
TOTAL ALKALOIDS	0.90 g	ZINC (DV)	22.4 %
ALCOHOL	0.00 g	IODINE	0.00 µg
POLY HYDROXYPHENOLS	2.24 g	IODINE (DV)	0.0 %
VITAMIN A RETINOL	15.393 µg	CHLORIDE	14.06 mg
VITAMIN A (IU)	51	POTASSIUM	783.9 mg
VITAMIN B1 THIAMIN	0.150 mg	POTASSIUM (DV)	16.7 %
VITAMIN B1 (DV)	12.5 %	ASH CONTENT	2.02 g

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VITAMIN B2 RIBOFLAVIN

0.150 mg

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

MILK PRODUCTS (EXCL. LACTITOL)	0	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	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	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1		

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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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.

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Additional information

Calculations according to CODEX.

Typical Cocoa Content

72.5 %

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 Pareve

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

Evie De Vis

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