



CHM-P35LBEQ-US-U77

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
Certification	Certified HALAL
Commercial name :	Lactee Barry Equilibre
Item :	CHM-P35LBEQ-US-U77

Typical composition

sugar; cocoa butter; whole milk powder; unsweetened chocolate; nonfat dry milk; lecithin (soy); natural vanilla flavor

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

Delivery form

	EAN	Net weight	Gross weight
UC	3073416295886	5.000 KG	
BOX	13073416295883	20.000 KG	
Shape		Pistoles	
Amount		5KG/UC	
Amount per box/bag/each		4UC/BOX	
Amount per pallet		30BOX/PAL	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.0 %	+/- 1.5	IOCCC14(1972)

Physical limits

Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)
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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

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>

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for customer 36683

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Microbiological limits

Ref.Method

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	563 kcal	VITAMIN B2 (DV)	47.9 %
ENERGY VALUE	2,356 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.153 mg
CALORIES FROM FAT	350 kcal	VITAMIN B3 (DV)	1.0 %
TOTAL PROTEIN	9.9 g	VITAMIN B12 CYANO-COBALAMINE	0.606 µg
PROTEIN (DV)	19.7 %	VITAMIN B12 (DV)	25.2 %
MILK PROTEIN	8.7 g	VITAMIN D CALCIFEROL	1.483 µg
TOTAL CARBOHYDRATES	46.9 g	VITAMIN D (DV)	7.4 %
TOTAL CARBOHYDRATES (DV)	17.0 %	VITAMIN D (IU)	59
SUGARS (MONO+DISACCHARIDES)	42.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.789 mg
ADDED SUGARS	30.4 g	VITAMIN E (DV)	18.6 %
ADDED SUGARS (DV)	60.8 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	FOLATE	12.430 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	3.1 %
STARCH	0.5 g	SODIUM	104.2 mg
TOTAL FAT	40.0 g	SODIUM (DV)	4.5 %
TOTAL FAT (DV)	51.2 %	VITAMIN C L-ASCORBIC ACID	0.550 mg
SATURATED FATTY ACID	24.0 g	VITAMIN C (DV)	0.6 %
SATURATED FATTY ACID (DV)	120.1 %	PHOSPHORUS	253.9 mg
MONO UNSATURATED FATTY ACID	12.7 g	PHOSPHORUS (DV)	20.3 %
POLY UNSATURATED FATTY ACID	1.3 g	CALCIUM	260.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	CALCIUM (DV)	20.0 %
CHOLESTEROL	28.1 mg	IRON	3.12 mg
CHOLESTEROL (DV)	9.4 %	IRON (DV)	17.4 %
ORGANIC ACIDS	0.71 g	MAGNESIUM	47.8 mg
DIETARY FIBRE	1.9 g	MAGNESIUM (DV)	11.4 %
DIETARY FIBRE (DV)	6.8 %	ZINC	1.27 mg
TOTAL ALKALOIDS	0.12 g	ZINC (DV)	11.6 %
ALCOHOL	0.00 g	IODINE	7.39 µg
POLY HYDROXYPHENOLS	0.30 g	IODINE (DV)	4.9 %
VITAMIN A RETINOL	72.766 µg	CHLORIDE	227.37 mg
VITAMIN A (IU)	242	POTASSIUM	479.8 mg
VITAMIN B1 THIAMIN	0.111 mg	POTASSIUM (DV)	10.2 %
VITAMIN B1 (DV)	9.2 %	ASH CONTENT	2.23 g
VITAMIN B2 RIBOFLAVIN	0.623 mg		

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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*	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	0
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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

37.5 %

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 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

Valentine Detalle

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