



G-PRVP7-111

Product specification according to the legislation of USA

ACE ENDICO CORP
80 INTERNATIONAL BLVD
BREWSTER NY 10509
UNITED STATES

Product Specification

Legal denomination :	Chocolate flavored compound
Certification	RSPO MB #CU-RSPO SCC-818712
Commercial name :	PAG PRIMA VP 7
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Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); cocoa powder processed with alkali; sorbitan tristearate (a stabilizer); lecithin (soy); 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	3073419201402	5.000 KG	
BOX	13073419201409	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	37.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

Particle size : 4-8 % of the dry fatfree substance is > 30 microns.	IOCCC116(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

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Microbiological limits

E.COLI	not detected/g
SALMONELLAE	not detected/25g

Ref.Method

ISO16649-2
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	533 kcal	VITAMIN B2 (DV)	5.0 %
ENERGY VALUE	2,232 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.472 mg
CALORIES FROM FAT	329 kcal	VITAMIN B3 (DV)	2.9 %
TOTAL PROTEIN	3.7 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
PROTEIN (DV)	7.5 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	0.0 g	VITAMIN D CALCIFEROL	0.081 µg
TOTAL CARBOHYDRATES	56.8 g	VITAMIN D (DV)	0.4 %
TOTAL CARBOHYDRATES (DV)	20.7 %	VITAMIN D (IU)	3
SUGARS (MONO+DISACCHARIDES)	47.8 g	VITAMIN E ALPHA-TOCOPHEROL	0.276 mg
ADDED SUGARS	47.8 g	VITAMIN E (DV)	1.8 %
ADDED SUGARS (DV)	95.6 %	VITAMIN E (IU)	0
POLYOLS	0.0 g	FOLATE	7.430 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	1.9 %
STARCH	1.7 g	SODIUM	3.2 mg
TOTAL FAT	37.3 g	SODIUM (DV)	0.1 %
TOTAL FAT (DV)	47.8 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID	34.6 g	VITAMIN C (DV)	0.0 %
SATURATED FATTY ACID (DV)	173.0 %	PHOSPHORUS	131.5 mg
MONO UNSATURATED FATTY ACID	0.7 g	PHOSPHORUS (DV)	10.5 %
POLY UNSATURATED FATTY ACID	0.2 g	CALCIUM	20.7 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	CALCIUM (DV)	1.6 %
CHOLESTEROL	0.1 mg	IRON	8.34 mg
CHOLESTEROL (DV)	0.0 %	IRON (DV)	46.3 %
ORGANIC ACIDS	0.49 g	MAGNESIUM	74.3 mg
DIETARY FIBRE	5.6 g	MAGNESIUM (DV)	17.7 %
DIETARY FIBRE (DV)	20.0 %	ZINC	1.04 mg
TOTAL ALKALOIDS	0.38 g	ZINC (DV)	9.5 %
ALCOHOL	0.00 g	IODINE	0.00 µg
POLY HYDROXYPHENOLS	0.49 g	IODINE (DV)	0.0 %
VITAMIN A RETINOL	0.667 µg	CHLORIDE	6.45 mg
VITAMIN A (IU)	2	POTASSIUM	456.6 mg

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VITAMIN B1	THIAMIN	0.065 mg	POTASSIUM (DV)	9.7 %
VITAMIN B1 (DV)		5.4 %	ASH CONTENT	1.56 g
VITAMIN B2	RIBOFLAVIN	0.065 mg		

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	0		

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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Dietary suitability information

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