

**CALLEBAUT**

FONDÉ EN 1911

CP-777**Product specification according to the legislation of USA**

ACE ENDICO CORP
80 INTERNATIONAL BLVD
BREWSTER NY 10509
UNITED STATES

Product Specification

Legal denomination : High fat cocoa processed with alkali
Commercial name : 22/24
Item : CP-777 **Reference :** 600269

Typical composition

high fat cocoa powder processed with alkali

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

Delivery form

	EAN	Net weight
UC	5410522033809	5.000 KG
BOX	5410522033823	20.000 KG
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		42BOX/PAL

Product characteristics

Appearance : brown
Colour : medium Brown
Smell and taste : typical for an alkalized cocoa powder without off-taste

Chemical limits

		Ref.Method
MOISTURE	max 4.50 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	22.0 - 24.0 %	IOCCC14(1972)
pH	6.8 - 7.2 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL

Physical limits

	Ref.Method
Particle size : 99.8 % $\pm$ 0.2 min < 75 μ m , 200 mesh sieve	IOCCC 38(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

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Barry Callebaut Cocoa AG - Hardturmstrasse 181

8005 ZURICH - SWITZERLAND

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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

24 Month (s) after production date

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

ENERGY VALUE	290 kcal	VITAMIN B2 RIBOFLAVIN	0.300 mg
ENERGY VALUE	1,211 kJ	VITAMIN B2 (DV)	23.1 %
CALORIES FROM FAT	193 kcal	VITAMIN B3/PP NIACIN/NICOTIN	2.400 mg
TOTAL PROTEIN	19.5 g	VITAMIN B3 (DV)	15.0 %
PROTEIN (DV)	39.0 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	46.1 g	VITAMIN D CALCIFEROL	4.000 µg
TOTAL CARBOHYDRATES (DV)	16.8 %	VITAMIN D (DV)	20.0 %
SUGARS (MONO+DISACCHARIDES)	0.4 g	VITAMIN D (IU)	160
ADDED SUGARS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	7.100 mg
ADDED SUGARS (DV)	0.0 %	VITAMIN E (DV)	47.3 %
POLYOLS	0.0 g	VITAMIN E (IU)	11
POLYDEXTROSE	0.00 g	FOLATE	35.500 µg
STARCH	8.7 g	FOLATE RDA	8.9 %
TOTAL FAT	23.0 g	SODIUM	16.2 mg
TOTAL FAT (DV)	29.5 %	SODIUM (DV)	0.7 %
SATURATED FATTY ACID	13.8 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID (DV)	69.2 %	VITAMIN C (DV)	0.0 %
MONO UNSATURATED FATTY ACID	7.5 g	PHOSPHORUS	620.1 mg
POLY UNSATURATED FATTY ACID	0.7 g	PHOSPHORUS (DV)	49.6 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM	107.8 mg
CHOLESTEROL	0.0 mg	CALCIUM (DV)	8.3 %
CHOLESTEROL (DV)	0.0 %	IRON	42.00 mg
ORGANIC ACIDS	2.60 g	IRON (DV)	233.3 %
DIETARY FIBRE	29.8 g	MAGNESIUM	391.3 mg
DIETARY FIBRE (DV)	106.4 %	MAGNESIUM (DV)	93.2 %
TOTAL ALKALOIDS	2.01 g	ZINC	5.50 mg
CAFFEINE	0.20 g	ZINC (DV)	50.0 %
THEOBROMINE	1.81 g	IODINE	0.00 µg
ALCOHOL	0.00 g	IODINE (DV)	0.0 %

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POLY HYDROXYPHENOLS	2.60 g	CHLORIDE	30.20 mg
VITAMIN A RETINOL	35.500 µg	POTASSIUM	3,323.0 mg
VITAMIN A (IU)	118	POTASSIUM (DV)	70.7 %
VITAMIN B1 THIAMIN	0.300 mg	ASH CONTENT	7.89 g
VITAMIN B1 (DV)	25.0 %		

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*	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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Dietary suitability information

SUITABLE FOR VEGETARIANS

1

SUITABLE FOR VEGANS

1

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 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

Claire-Marie Petit

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