

## CHD-DR-6000308-036

Product specification according to the legislation of USA

### Product Specification

Legal denomination : Semi-sweet chocolate (US)

Item : CHD-DR-6000308-036

EAN/UPC :

13.61 KG

BOX

10020842000218

### Typical composition

sugar ; unsweetened chocolate ; cocoa butter ; soy lecithin (an emulsifier) ; vanillin (artificial flavor)

### Delivery form

Chips 1000CT/LB 30LB/BOX 70BOX/PAL

### Chemical limits

#### Ref.Method

MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	25.7 %	+/- 1.0	IOCCC14(1972)

### Physical limits

#### Ref.Method

FINENESS (MICROMETER)	55.0 - 69.0 µm		INTERNAL METHOD
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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	absent/g		ISO16649-2
SALMONELLAE	absent/25g		ISO6579

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.

### Dimensions

COUNT PER POUND	950 - 1,050
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### Shelf life

24 Month (s) after production date

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Barry Callebaut Canada Inc. - FDA REG:175861841146

2950 Nelson Street - ST. HYACINTHE PQ J2S 1Y7 - CANADA

Tel. : + 1 (450) 7749131 Fax.: + 1 (450) 7748335

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

ENERGY VALUE	460 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	220 kcal	CHOLESTEROL	0 mg
TOTAL PROTEIN	5 g	DIETARY FIBRE	8 g
TOTAL CARBOHYDRATES	67 g	VITAMIN A (IU)	5
SUGARS (MONO+ DISACCHARIDES)	54 g	SODIUM	0 mg
POLYOLS	0 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	26.0 g	CALCIUM	38.0 mg
SATURATED#FATTY#ACID	16.0 g	IRON	8.5 mg

### Additional allergens info

MILK PROTEINS	0	PARABENE	0
LACTOSE	0	YELLOW 5	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S	0
RYE	0	AZORUBIN	0
BUCKWHEAT	0	AMARANT	0
BEEF	0	COCHINEAL RED A	0
PORK	0	ALLURA RED AC	0
CHICKEN	0	PATENT BLUE	0
FISH	0	INDIGOTINE	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE	0
MOLLUSCS	0	TRAGACANTH	0
CORN	1	GUM ARABIC	0
COCOA	1	SORBIC ACID	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
OTHER NUTS *	0	NON-DAIRY ANIMAL PRODUCTS	0
HAZELNUT OIL, ALMOND OIL	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT	0

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### Additional allergens info

MUSTARD	0	SACCHAROSE	1
GLUTAMINATE	0	FRUCTOSE	1
SULPHITE	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID	0	SUITABLE FOR VEGANS	1

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts \* : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts.

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

### Additional information

Calculations according to CODEX.

Typical Cocoa Content 44.9 %

### 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

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

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Nova Guertin