



M-7PCHF-X50

Product specification according to the legislation of USA

Product Specification

Legal denomination : Sweet chocolate (US)
Commercial name : Pailletés Fins
Item : M-7PCHF-X50

EAN/UPC :
10.00 KG BOX 13073417500252
1.00 KG UC 3073417500255

Typical composition

sugar ; unsweetened chocolate ; cocoa butter ; whole milk powder ; milkfat ; natural vanilla flavor

Delivery form

Vermicelli/Splitter 1KG/UC 10UC/BOX 56BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

		Ref.Method
Particle size : min 20 % of the dry fatfree substance	is > 30 microns.	IOCCC116(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	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

SIEVE FRACTION 1.5 - 4.3 mm

Shelf life

24 Month (s) after production date

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BC Manufacturing France - 19 Bld Michelet

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

ENERGY VALUE	470 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	230 kcal	CHOLESTEROL	10 mg
TOTAL PROTEIN	5 g	DIETARY FIBRE	7 g
TOTAL CARBOHYDRATES	67 g	VITAMIN A (IU)	80
SUGARS (MONO+DISACCHARIDES)	56 g	SODIUM	15 mg
POLYOLS	0 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	26.0 g	CALCIUM	41.2 mg
SATURATED FATTY ACID	16.0 g	IRON	11.3 mg

Additional allergens info

MILK PROTEINS	1	PARABENE	0
LACTOSE	1	YELLOW 5	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	0	VANILLIN	1
SOY OIL	0	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	0	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	0

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 42.4 %

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

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

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Valentine Detalle

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