



M-9VSBR-656

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Chocolate flavored compound (US)		
Certification	RSPO MB system certified		
Commercial name :	BRUNE		
Item :	M-9VSBR-656		

EAN/UPC :			
20.00 KG	BOX	13073419202536	
5.00 KG	UC	3073419202539	

Typical composition

sugar ; hydrogenated vegetable fat (coconut and/or palm kernel) ; cocoa powder processed with alkali ; lactose (milk) ; soy lecithin (an emulsifier) ; artificial flavor(s) ; vanillin (artificial flavor)

Possible allergen cross contact during processing

May contain : Milk

Delivery form

5KG/UC 4UC/BOX 32BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.	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.

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BC Manufacturing France - 19 Bld Michelet

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2015/03/25 14:23:04

p. 1 / 3



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Dimensions

Not specified.

Shelf life

18 Month (s) after production date

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

ENERGY VALUE	550 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	360 kcal	CHOLESTEROL	0 mg
TOTAL PROTEIN	4 g	DIETARY FIBRE	6 g
TOTAL CARBOHYDRATES	53 g	VITAMIN A (IU)	2
SUGARS (MONO+DISACCHARIDES)	43 g	SODIUM	3 mg
POLYOLS	0 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	41.0 g	CALCIUM	22.9 mg
SATURATED FATTY ACID	36.0 g	IRON	9.6 mg

Additional allergens info

MILK PROTEINS	1	PARABENE	0
LACTOSE	1	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	1

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2015/03/25 14:23:04

p. 2 / 3



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Additional allergens info

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
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE	0	FRUCTOSE	1
SULPHITE	0	SUITABLE FOR VEGETARIANS	0
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.

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

None

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Valentine Detalle

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2015/03/25 14:23:04

p. 3 / 3