



FWD-295-613

Product specification according to the legislation of USA

Product Specification

Legal denomination : Cocoa-based confectionery (US)
Commercial name : BRILLANCE NOIRE
Item : FWD-295-613

EAN/UPC :
2.00 KG UC 7610315601507
8.00 KG BOX 7610315601514

Typical composition

Semi-sweet chocolate 39.0% (sugar ; unsweetened chocolate ; cocoa powder processed with alkali ; fractionated milkfat ; cocoa butter ; soy lecithin (an emulsifier) ; vanilla beans seeds) ; sugar ; water ; dextrose ; glycerol (an humectant) ; glucose syrup (wheat) ; sorbic acid (a preservative)

Possible allergen cross contact during processing

May contain : gluten, Nuts

Delivery form

2KG/UC 4UC/BOX 49BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	28.50 - 30.50 %		IOCCC1(1952)
TOTAL FAT CONTENT	16.0 %	+/- 1.0	IOCCC14(1972)

Physical limits

		Ref.Method
Aw	max 0.790	

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
78250 MEULAN - FRANCE

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Dimensions

Not specified.

Shelf life

12 Month (s) after production date

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

ENERGY VALUE	340 kcal	TRANS FATTY ACID (TFA) TOTAL	0.5 g
CALORIES FROM FAT	140 kcal	CHOLESTEROL	35 mg
TOTAL PROTEIN	3 g	DIETARY FIBRE	5 g
TOTAL CARBOHYDRATES	55 g	VITAMIN A (IU)	275
SUGARS (MONO+DISACCHARIDES)	43 g	SODIUM	15 mg
POLYOLS	5 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	16.0 g	CALCIUM	18.5 mg
SATURATED FATTY ACID	10.0 g	IRON	6.9 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	1	UMBELLIFERAE	0
WHEAT	1	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	1
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	1	ASPARTAME	0
OTHER NUTS *	0	NON-DAIRY ANIMAL PRODUCTS	0

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Additional allergens info

HAZELNUT OIL, ALMOND OIL	1	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	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.

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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