



CALLEBAUT

ESTABLISHED 1911

CM-CAL-81A

Product specification according to the legislation of USA

RADER FOODS, INC.
16390 N.W. 52ND AVENUE
MIAMI FL 33014
UNITED STATES

Product Specification

Legal denomination : Unsweetened chocolate
Commercial name : CM CAL
Item : CM-CAL-81A

Typical composition

unsweetened chocolate

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

Delivery form

	EAN	Net weight
UC	5410522604887	5.000 KG
BOX	5410522604894	25.000 KG

Shape	Blocks
Amount	5KG/UC
Amount per box/bag/each	5UC/BOX
Amount per pallet	40BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1.80 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	min 53.0 %	IOCCC14(1972)
pH	max 6.0 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL

Physical limits

	Ref.Method
Particle size : 98.5 % min < 75 µm, 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
COLIFORMS	max 10/g	ISO4832

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Barry Callebaut Cocoa AG - Pfingstweidstrasse 60
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Tel. : Fax.:

for customer 38939

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Microbiological limits

Ref.Method

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.

Shelf life

36 Month (s) after production date

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

ENERGY VALUE	514 kcal	VITAMIN B2 RIBOFLAVIN	0.200 mg
ENERGY VALUE	2,149 kJ	VITAMIN B2 (DV)	15.4 %
CALORIES FROM FAT	452 kcal	VITAMIN B3/PP NIACIN/NICOTIN	1.500 mg
TOTAL PROTEIN	11.9 g	VITAMIN B3 (DV)	9.4 %
PROTEIN (DV)	23.7 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	30.0 g	VITAMIN D CALCIFEROL	2.400 µg
TOTAL CARBOHYDRATES (DV)	10.9 %	VITAMIN D (DV)	12.0 %
SUGARS (MONO+DISACCHARIDES)	0.3 g	VITAMIN D (IU)	96
ADDED SUGARS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	4.300 mg
ADDED SUGARS (DV)	0.0 %	VITAMIN E (DV)	28.7 %
POLYOLS	0.0 g	VITAMIN E (IU)	6
POLYDEXTROSE	0.00 g	VITAMIN M FOLIC ACID	21.500 µg
STARCH	5.1 g	VITAMIN M (DV)	5.4 %
TOTAL FAT	54.0 g	SODIUM	9.8 mg
TOTAL FAT (DV)	69.2 %	SODIUM (DV)	0.4 %
SATURATED FATTY ACID	32.5 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID (DV)	162.4 %	VITAMIN C (DV)	0.0 %
MONO UNSATURATED FATTY ACID	17.6 g	PHOSPHORUS	375.7 mg
POLY UNSATURATED FATTY ACID	1.6 g	PHOSPHORUS (DV)	30.1 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM	65.3 mg
CHOLESTEROL	0.0 mg	CALCIUM (DV)	5.0 %
CHOLESTEROL (DV)	0.0 %	IRON	29.00 mg
ORGANIC ACIDS	1.60 g	IRON (DV)	161.1 %
DIETARY FIBRE	18.7 g	MAGNESIUM	237.1 mg
DIETARY FIBRE (DV)	66.8 %	MAGNESIUM (DV)	56.5 %
TOTAL ALKALOIDS	1.20 g	ZINC	3.30 mg
CAFFEINE	0.12 g	ZINC (DV)	30.0 %

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THEOBROMINE	1.08 g	IODINE	0.00 µg
ALCOHOL	0.00 g	IODINE (DV)	0.0 %
POLY HYDROXYPHENOLS	3.00 g	CHLORIDE	18.30 mg
VITAMIN A RETINOL	21.500 µg	POTASSIUM	1,099.3 mg
VITAMIN A (IU)	72	POTASSIUM (DV)	23.4 %
VITAMIN B1 THIAMIN	0.200 mg	ASH CONTENT	2.65 g
VITAMIN B1 (DV)	16.7 %		

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	0
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
CORN	0		

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

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

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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CALLEBAUT

BEELGIUM 1911

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Claire-Marie Petit

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