



CALLEBAUT

ESTABLISHED 1911

L-60-40NV-595

Product specification according to the legislation of USA

Product Specification

Legal denomination : Semi-sweet chocolate (US)
Item : L-60-40NV-595

EAN/UPC :
20.00 KG BOX 5410522189247
10.00 KG UC 5410522189254

Typical composition

unsweetened chocolate ; sugar ; cocoa powder ; soy lecithin (an emulsifier) ; natural vanilla flavor
Growing Great Chocolate ingredients: Cocoa

Possible allergen cross contact during processing

May contain : Milk

Delivery form

Callets 10KG/UC 2UC/BOX 30BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	30.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

			Ref.Method
LINEAR VISCOSITY	7,393 - 10,975 mPa.s		IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.			IOCCC38(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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Barry Callebaut Belgium nv - AALSTERSESTRAAT 122

9280 LEBBEKE-WIEZE - BELGIUM

Tel. : 053730211 Fax.: 053780463

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Dimensions

Not specified.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	440 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	260 kcal	CHOLESTEROL	0 mg
TOTAL PROTEIN	9 g	DIETARY FIBRE	13 g
TOTAL CARBOHYDRATES	58 g	VITAMIN A (IU)	40
SUGARS (MONO+DISACCHARIDES)	36 g	SODIUM	10 mg
POLYOLS	0 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	30.0 g	CALCIUM	47.2 mg
SATURATED FATTY ACID	18.0 g	IRON	19.3 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	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

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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	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 62.6 %

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).

Printed on 2015/03/23

Yoko Vervliet

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