



CALLEBAUT

ESTABLISHED 1911

CHR-R36RB12-US-U75

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 : Ruby couverture
Certification Certified HALAL
Item : CHR-R36RB12-US-U75 **Reference :** R36RB

Typical composition

sugar; cocoa butter; nonfat dry milk; whole milk powder; unsweetened chocolate; soy lecithin; citric acid; natural vanilla flavor

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

Delivery form

	EAN	Net weight
UC	5410522593914	2.500 KG
BOX	5410522593501	10.000 KG
Shape		Callets
Amount		2.5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		42BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 8 % 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

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for customer 38939

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Microbiological limits

Ref.Method

<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

18 Month (s) after production date

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory. Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm³/m²/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m²/24h @ 38°C / RH 90%

The best before date on the product labels have been adapted as of 2021/02/08 productions. The change from 12 months to 18 months shelf life is based on extensive testing without any changes on the packaging, hence the 18 months shelf life is also guaranteed for productions before 2021/02/08.

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

ENERGY VALUE	548 kcal	VITAMIN B2 (DV)	47.8 %
ENERGY VALUE	2,295 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.088 mg
CALORIES FROM FAT	317 kcal	VITAMIN B3 (DV)	0.5 %
TOTAL PROTEIN	9.3 g	VITAMIN B12 CYANO-COBALAMINE	0.613 µg
PROTEIN (DV)	18.6 %	VITAMIN B12 (DV)	25.5 %
MILK PROTEIN	8.8 g	VITAMIN D CALCIFEROL	1.446 µg
TOTAL CARBOHYDRATES	51.6 g	VITAMIN D (DV)	7.2 %
TOTAL CARBOHYDRATES (DV)	18.7 %	VITAMIN D (IU)	58
SUGARS (MONO+DISACCHARIDES)	48.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.609 mg
ADDED SUGARS	35.3 g	VITAMIN E (DV)	17.4 %
ADDED SUGARS (DV)	70.6 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	11.912 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	3.0 %
STARCH	0.3 g	SODIUM	105.1 mg
TOTAL FAT	35.9 g	SODIUM (DV)	4.6 %
TOTAL FAT (DV)	46.1 %	VITAMIN C L-ASCORBIC ACID	0.556 mg
SATURATED FATTY ACID	21.5 g	VITAMIN C (DV)	0.6 %
SATURATED FATTY ACID (DV)	107.7 %	PHOSPHORUS	239.7 mg

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MONO UNSATURATED FATTY ACID	11.5 g	PHOSPHORUS (DV)	19.2 %
POLY UNSATURATED FATTY ACID	1.2 g	CALCIUM	260.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	CALCIUM (DV)	20.0 %
CHOLESTEROL	12.8 mg	IRON	1.51 mg
CHOLESTEROL (DV)	4.3 %	IRON (DV)	8.4 %
ORGANIC ACIDS	1.26 g	MAGNESIUM	37.6 mg
DIETARY FIBRE	0.9 g	MAGNESIUM (DV)	9.0 %
DIETARY FIBRE (DV)	3.2 %	ZINC	1.14 mg
TOTAL ALKALOIDS	0.07 g	ZINC (DV)	10.3 %
ALCOHOL	0.00 g	IODINE	7.47 µg
POLY HYDROXYPHENOLS	0.34 g	IODINE (DV)	5.0 %
VITAMIN A RETINOL	14.616 µg	CHLORIDE	229.18 mg
VITAMIN A (IU)	49	POTASSIUM	419.6 mg
VITAMIN B1 THIAMIN	0.104 mg	POTASSIUM (DV)	8.9 %
VITAMIN B1 (DV)	8.6 %	ASH CONTENT	2.15 g
VITAMIN B2 RIBOFLAVIN	0.622 mg		

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

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	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	1
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	0
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

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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 2021/06/15 for customer RADER FOODS, INC.

Evie De Vis

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