



CHD-RO-90054-A99

Product specification according to the legislation of USA

Product Specification

Legal denomination : Semi-sweet chocolate (US)
Commercial name : Original Dark Chocolattos
Item : CHD-RO-90054-A99

EAN/UPC :
4.76 KG BOX 10840119100997
0.40 KG UC 840119100990

Typical composition

sugar ; unsweetened chocolate ; cocoa butter ; milkfat ; soy lecithin (an emulsifier) ; natural vanilla extract

Delivery form

rolls 0.4KG 12UC/BOX

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCCI(1952)

Physical limits

Not specified.

Ref.Method

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.

Dimensions

LENGTH 107.0 mm

Shelf life

24 Month (s) after production date

Item : CHD-RO-90054-A99

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.: +1 312 4967399

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

ENERGY VALUE	540 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	350 kcal	CHOLESTEROL	< 5 mg
TOTAL PROTEIN	4 g	DIETARY FIBRE	6 g
TOTAL CARBOHYDRATES	54 g	VITAMIN A (IU)	43
SUGARS (MONO+DISACCHARIDES)	44 g	SODIUM	0 mg
POLYOLS	0 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	40.0 g	CALCIUM	30.4 mg
SATURATED FATTY ACID	24.0 g	IRON	6.8 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	1
HAZELNUTS, ALMONDS	0	ASPARTAME	0
OTHER NUTS *	0	NON-DAIRY ANIMAL PRODUCTS	0
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

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Additional allergens info

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.

Additional information

Calculations according to CODEX.

Typical Cocoa Content 54.6 %

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).

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Eric Schmoyer

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