



# CHD-CP-90411-A99

Product specification according to the legislation of USA

## Product Specification

**Legal denomination :** Semi-sweet chocolate (US)  
**Commercial name :** Dark Assortment  
**Item :** CHD-CP-90411-A99

**EAN/UPC :**  
1.06 KG                                      BOX                                      840119100518

## Typical composition

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

## Possible allergen cross contact during processing

May contain : Milk

## Delivery form

cups 200pcs/UC

## Chemical limits

		<b>Ref.Method</b>
MOISTURE	max 1 %	IOCCC1(1952)

## Physical limits

		<b>Ref.Method</b>
VISCOSITY B 40C-S27-20RPM	1,500.0 - 2,500.0 cP	INTERNAL METHOD
VISCOSITY B 40C-S27-20RPM	20.4 - 34.0 °MM	INTERNAL METHOD
VISCOSITY 40C-S27-20RPM	6.0 - 10.0	INTERNAL METHOD
CASSON YIELD VALUE B CALC.	18.0 - 58.0 D/cm <sup>2</sup>	INTERNAL METHOD
FINENESS (MICROMETER)	15.0 - 20.0 µm	INTERNAL METHOD

## Microbiological limits

		<b>Ref.Method</b>
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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## Dimensions

HEIGHT	21.0 - 23.0 mm
DIAMETER	38.0 mm

## Shelf life

24 Month (s) after production date

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

ENERGY VALUE	550 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	380 kcal	CHOLESTEROL	0 mg
TOTAL PROTEIN	5 g	DIETARY FIBRE	9 g
TOTAL CARBOHYDRATES	49 g	VITAMIN A (IU)	42
SUGARS (MONO+DISACCHARIDES)	34 g	SODIUM	2 mg
POLYOLS	0 g	VITAMIN C L-ASCORBIC ACID	0.0 mg
TOTAL FAT	44.0 g	CALCIUM	36.6 mg
SATURATED FATTY ACID	26.0 g	IRON	10.9 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	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

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#### Additional allergens info

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
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 64.7 %

#### 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 2015/03/31

Eric Schmoyer

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