# CHD-DR-6000308-036

## Product specification according to the legislation of USA

JOHN E. KOERNER & CO., INC
4820 JEFFERSON HIGHWAY
JEFFERSON LA 70121
UNITED STATES

## Product Specification

**Legal denomination :** Semi-sweet chocolate
**Item :** CHD-DR-6000308-036 **Reference :** 07174

## Typical composition

sugar**;** unsweetened chocolate**;** cocoa butter**;** soy lecithin (an emulsifier)**;** vanillin (artificial flavor)

This dark chocolate product is made in a facility that processes milk ingredients. Although its recipe is non-dairy by nature, and it is produced on a dedicated, dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

## Delivery form

| | EAN | Net weight | Gross weight |
|---|---|---|---|
| BOX | 10020842000218 | 13.608 KG | 14.232 KG |

| | |
|---|---|
| Shape | Chips |
| Amount | 1000CT/LB |
| Amount per box/bag/each | 30LB/BOX |
| Amount per pallet | 70BOX/PAL |

## Product characteristics

| | |
|---|---|
| COUNT PER POUND | 950 - 1,050 |

| Chemical limits | | | Ref.Method |
|---|---|---|---|
| MOISTURE | max 1 % | | IOCCC1(1952) |
| TOTAL FAT CONTENT | 25.7 % | +/- 1.0 | IOCCC14(1972) |

| Physical limits | | Ref.Method |
|---|---|---|
| FINENESS (MICROMETER) | 55.0 - 69.0 µm | INTERNAL 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 |

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| Microbiological limits | | Ref.Method |
|---|---|---|
| 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

24 Month (s) after production date

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

| | | | |
|---|---|---|---|
| ENERGY VALUE | 456 kcal | TRANS FATTY ACID (TFA) TOTAL | 0.0 g |
| CALORIES FROM FAT | 219 kcal | CHOLESTEROL | 0.0 mg |
| TOTAL PROTEIN | 5.0 g | DIETARY FIBRE | 7.9 g |
| TOTAL CARBOHYDRATES | 67.1 g | VITAMIN A (IU) | 5 |
| SUGARS (MONO+DISACCHARIDES) | 54.2 g | SODIUM | 0.2 mg |
| POLYOLS | 0.0 g | VITAMIN C L-ASCORBIC ACID | 0.000 mg |
| TOTAL FAT | 26.0 g | CALCIUM | 38.0 mg |
| SATURATED FATTY ACID | 15.5 g | IRON | 8.54 mg |

## Additional allergens and other information

| | | | |
|---|---|---|---|
| MILK PRODUCTS (EXCL. LACTITOL) | 0 | HAZELNUTS, ALMONDS | 0 |
| LACTOSE | 0 | 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 | 1 |
| CORN | 1 | | |

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.

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### Additional allergens and other information

**: excl. fully refined oil/fat

"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 | 44.9 % |

### 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).

### Optional certifications and programs

| | |
|---|---|
| **Cocoa Horizons Foundation** | Cocoa Horizons Foundation. HORIZONS cocoa ingredients. |
| **Fair Trade** | Any reference to Fairtrade (FT) requires a valid Fairtrade certificate.<br>Traded to Fairtrade Standards.<br>Fairtrade ingredients: cocoa, sugar and vanilla (if applicable) |
| **Fair Trade Sourcing Prog Cocoa** | Any reference to Fairtrade / FSP requires a valid Fairtrade certificate.<br>FSP cocoa<br>Fairtrade ingredients: cocoa |
| **Fair Trade Sourcing Prog Sugar** | Any reference to Fairtrade/FSP requires a valid Fairtrade certificate.FSP sugar<br>Fairtrade ingredients: sugar |
| **Fair Trade USA Mass Balance** | Fair Trade Certified™ (Ingredients) by Fair Trade USA Inc.<br>Fairtrade ingredients: cocoa and vanilla (if applicable) |
| **Rainforest Alliance MB** | Rainforest Alliance™ - Cocoa MB<br>Rainforest Alliance™ MB ingredients: Cocoa |
| **UTZ cocoa mass balance** | UTZ ingredients: Cocoa |

Please refer to your contract for the option(s) chosen.

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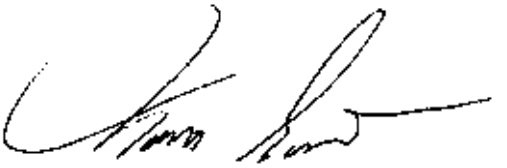

Nova Guertin