



M-9VSB-US-656

Product specification according to the legislation of USA

BARRY CALLEBAUT USA LLC
600 WEST CHICAGO AVENUE
CHICAGO IL 60654
UNITED STATES

Product Specification

Legal denomination : Chocolate flavored compound
Certification RSPO MB #CU-RSPO SCC-818712
Commercial name : BRUNE
Item : M-9VSB-US-656

Product will be taken out of our product range

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); cocoa powder processed with alkali; lactose (milk); soy lecithin (an emulsifier); artificial flavor(s); vanillin (artificial flavor)

Delivery form

	EAN	Net weight
UC	3073419309467	5.000 KG
BOX	13073419309464	20.000 KG
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		32BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.	IOCCC116(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

Item : M-9VSB-US-656
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for customer 2914

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Microbiological limits

SALMONELLAE absent/25g

Ref.Method

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

18 Month (s) after production date

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

ENERGY VALUE	545 kcal	VITAMIN B5 PANTOIC ACID	0.288 mg
ENERGY VALUE	2,281 kJ	VITAMIN B5 (DV)	2.9 %
CALORIES FROM FAT	358 kcal	VITAMIN B6 PYRIDOXIN	0.036 mg
TOTAL PROTEIN	4.1 g	VITAMIN B6 (DV)	1.8 %
PROTEIN (DV)	8.1 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	53.0 g	VITAMIN D CALCIFEROL	0.090 µg
TOTAL CARBOHYDRATES (DV)	17.7 %	VITAMIN D (DV)	0.9 %
SUGARS (MONO+DISACCHARIDES)	43.1 g	VITAMIN D (IU)	4
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	0.159 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)	0.5 %
STARCH	1.8 g	VITAMIN E (IU)	0
TOTAL FAT	40.6 g	VITAMIN H BIOTIN	0.000 mg
TOTAL FAT (DV)	62.4 %	VITAMIN H (DV)	0.0 %
SATURATED FATTY ACID	36.3 g	VITAMIN M FOLIC ACID	7.464 µg
SATURATED FATTY ACID (DV)	181.5 %	VITAMIN M (DV)	1.9 %
MONO UNSATURATED FATTY ACID	1.8 g	SODIUM	3.5 mg
POLY UNSATURATED FATTY ACID	0.4 g	SODIUM (DV)	0.1 %
TRANS FATTY ACID (TFA) TOTAL	0.3 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
CHOLESTEROL	0.0 mg	VITAMIN C (DV)	0.0 %
CHOLESTEROL (DV)	0.0 %	PHOSPHORUS	149.6 mg
ORGANIC ACIDS	0.53 g	PHOSPHORUS (DV)	18.7 %
DIETARY FIBRE	6.2 g	CALCIUM	22.9 mg
DIETARY FIBRE (DV)	24.9 %	CALCIUM (DV)	2.3 %
TOTAL ALKALOIDS	0.42 g	IRON	9.62 mg
ALCOHOL	0.00 g	IRON (DV)	53.4 %
POLY HYDROXYPHENOLS	0.73 g	MAGNESIUM	82.3 mg
VITAMIN A RETINOL	0.739 µg	MAGNESIUM (DV)	20.6 %
VITAMIN A (DV)	0.0 %	ZINC	1.15 mg



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VITAMIN A (IU)	2	ZINC (DV)	7.7 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.072 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	4.8 %	CHLORIDE	6.98 mg
VITAMIN B2 RIBOFLAVIN	0.072 mg	POTASSIUM	620.8 mg
VITAMIN B2 (DV)	4.2 %	POTASSIUM (DV)	17.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.523 mg	ASH CONTENT	1.68 g
VITAMIN B3 (DV)	2.6 %		

Additional allergens and other information

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	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.

** : excl. fully refined oil/fat

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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 : None

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