



**CHD-CP-90099-A99**

**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  
**Commercial name :** Coffee Cup  
**Item :** CHD-CP-90099-A99 **Reference :** 07198

### Typical composition

unsweetened chocolate; sugar; cocoa butter; soy lecithin (an emulsifier); natural vanilla extract  
Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

### Possible allergen cross contact during processing

May contain : Milk

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
BOX	840119100174	1.200 KG
Shape		cups
Amount		36pcs/UC
Amount per pallet		96BOX/PAL

### Product characteristics

HEIGHT	62.0 - 66.0 mm
DIAMETER	70.0 mm

### Chemical limits

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

### Physical limits

Not specified.

### 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

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for customer 38135

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#### Microbiological limits

		Ref.Method
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.

#### Shelf life

24 Month (s) after production date

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

ENERGY VALUE	544 kcal	VITAMIN B5 PANTOIC ACID	0.360 mg
ENERGY VALUE	2,275 kJ	VITAMIN B5 (DV)	3.6 %
CALORIES FROM FAT	383 kcal	VITAMIN B6 PYRIDOXIN	0.045 mg
TOTAL PROTEIN	5.4 g	VITAMIN B6 (DV)	2.3 %
PROTEIN (DV)	10.9 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	48.1 g	VITAMIN D CALCIFEROL	2.019 µg
TOTAL CARBOHYDRATES (DV)	16.0 %	VITAMIN D (DV)	20.2 %
SUGARS (MONO+DISACCHARIDES)	34.1 g	VITAMIN D (IU)	81
POLYDEXTROSE	0.00 g	VITAMIN E ALPHA-TOCOPHEROL	3.633 mg
POLYOLS	0.0 g	VITAMIN E (DV)	12.1 %
STARCH	2.4 g	VITAMIN E (IU)	5
TOTAL FAT	44.5 g	VITAMIN H BIOTIN	0.000 mg
TOTAL FAT (DV)	68.5 %	VITAMIN H (DV)	0.0 %
SATURATED FATTY ACID	26.7 g	VITAMIN M FOLIC ACID	9.022 µg
SATURATED FATTY ACID (DV)	133.5 %	VITAMIN M (DV)	2.3 %
MONO UNSATURATED FATTY ACID	14.6 g	SODIUM	4.6 mg
POLY UNSATURATED FATTY ACID	1.3 g	SODIUM (DV)	0.2 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
CHOLESTEROL	0.0 mg	VITAMIN C (DV)	0.0 %
CHOLESTEROL (DV)	0.0 %	PHOSPHORUS	173.0 mg
ORGANIC ACIDS	0.71 g	PHOSPHORUS (DV)	21.6 %
DIETARY FIBRE	8.6 g	CALCIUM	30.3 mg
DIETARY FIBRE (DV)	34.3 %	CALCIUM (DV)	3.0 %
TOTAL ALKALOIDS	0.55 g	IRON	13.00 mg
ALCOHOL	0.00 g	IRON (DV)	72.2 %
POLY HYDROXYPHENOLS	1.37 g	MAGNESIUM	109.2 mg

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VITAMIN A RETINOL	18.282 µg	MAGNESIUM (DV)	27.3 %
VITAMIN A (DV)	1.2 %	ZINC	1.50 mg
VITAMIN A (IU)	61	ZINC (DV)	10.0 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.090 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	6.0 %	CHLORIDE	8.93 mg
VITAMIN B2 RIBOFLAVIN	0.090 mg	POTASSIUM	488.9 mg
VITAMIN B2 (DV)	5.3 %	POTASSIUM (DV)	14.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.693 mg	ASH CONTENT	1.27 g
VITAMIN B3 (DV)	3.5 %	ISOMALTULOSE	0.00 g

#### Additional information

Calculations according to CODEX.

Typical Cocoa Content 65.1 %

#### 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