



**CALLEBAUT**

ESTABLISHED 1911

**C811NV-595**

**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 :** C811NV-595 **Reference :** 07612

### Typical composition

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

Growing Great Chocolate ingredients: Cocoa

### Possible allergen cross contact during processing

May contain : Milk

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522227147	10.000 KG
BOX	5410522226836	20.000 KG

  

Shape	Callets
Amount	10KG/UC
Amount per box/bag/each	2UC/BOX
Amount per pallet	30BOX/PAL

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.5 %	+/- 1.5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
LINEAR VISCOSITY	1,772 - 2,198 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

### 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

Item : C811NV-595  
BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122  
9280 LEBBEKE - WIEZE - BELGIUM  
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for customer 38135  
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FELIGIUM 1911

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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	493 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	294 kcal	CHOLESTEROL	0.0 mg
TOTAL PROTEIN	5.3 g	DIETARY FIBRE	8.4 g
TOTAL CARBOHYDRATES	57.9 g	VITAMIN A (IU)	46
SUGARS (MONO+DISACCHARIDES)	44.2 g	SODIUM	5.9 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
TOTAL FAT	34.5 g	CALCIUM	29.6 mg
SATURATED FATTY ACID	20.7 g	IRON	13.13 mg

**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	1
CORN	0		

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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.

### 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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Yoko Vervliet