



CHD-P64EBPU-2B-U77

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Dark couverture chocolate
Certification	Certified HALAL
Commercial name :	EXBG Pureté
Article :	CHD-P64EBPU-2B-U77
Commodity code for EU :	1806.2010

This is a preliminary product specification, not to be used as final product specification

Typical composition

cocoa mass; sugar; cocoa butter; cocoa mass Ecuador; emulsifier: soya lecithin; natural vanilla flavouring

Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

Q Fermentation Program ingredients: 95% of cocoa mass

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	3073419313839	5,000 KG
BOX	13073419313836	20,000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL
Order quantity		20 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	42,2 %	+/- 1,5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(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
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>

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Microbiological limits

Ref.Method

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	572 kcal	SUGARS (MONO+DISACCHARIDES)	33,0 g
TOTAL FAT	42,2 g	DIETARY FIBRE	9,9 g
SATURATED FATTY ACID	25,3 g	TOTAL PROTEIN	6,3 g
AVAILABLE CARBOHYDRATES	36,2 g	SALT	0,01 g

RI = Reference Intake

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	66,0 %	+/- 2
Dry fatfree cocoa solids	23,8 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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