

Product Specification

Legal denomination :	Dark couverture chocolate
Certification	Certified HALAL
Article :	811-E0-D94
Commodity code for EU :	1806.9039

Typical composition

cocoa mass 43.0%; sugar 43.0%; cocoa butter 13.0%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight
UC	5410522556605	0.400 KG
BOX	5410522556599	2.800 KG
Shape		Callets
Amount		0,4KG/UC
Amount per box/bag/each		7UC/BOX
Amount per pallet		112BOX/PAL
Order quantity 2.8 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.6 %	+/- 1.5	IOCCC14(1972)

Physical limits		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 mPa.s	IOCCC46(2000)
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

The manufacturer 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	551 kcal	VITAMIN B12 RI	0.0 %
ENERGY VALUE RI	27.6 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE	2,307 kJ	VITAMIN C RI	0.0 %
TOTAL FAT	36.6 g	VITAMIN D CALCIFEROL	1.625 µg
TOTAL FAT RI	52.3 %	VITAMIN D RI	32.5 %
SATURATED FATTY ACID	21.9 g	VITAMIN D (IU)	65
SATURATED FATTY ACID RI	109.7 %	VITAMIN E ALPHA-TOCOPHEROL	2.937 mg
MONO UNSATURATED FATTY ACID	11.9 g	VITAMIN E RI	24.5 %
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN E (IU)	4
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN H RI	0.0 %
CHOLESTEROL	0.0 mg	VITAMIN M FOLIC ACID	11.254 µg
AVAILABLE CARBOHYDRATES	45.8 g	VITAMIN M RI	5.6 %
AVAILABLE CARBOHYDRATES RI	17.6 %	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES)	43.1 g	PHOSPHORUS	162.6 mg
SUGARS (MONO+DISACCHARIDES) RI	47.9 %	PHOSPHORUS RI	23.2 %
POLYOLS	0.0 g	IRON	12.66 mg
STARCH	2.2 g	IRON RI	90.5 %
DIETARY FIBRE	8.1 g	MAGNESIUM	102.6 mg
TOTAL PROTEIN	5.1 g	MAGNESIUM RI	27.4 %
PROTEIN RI	10.2 %	ZINC	1.43 mg
MILK PROTEIN	0.0 g	ZINC RI	14.3 %
SALT	0.01 g	IODINE	0.00 µg

SALT RI	0.2 %	IODINE RI	0.0 %
SODIUM	4.4 mg	CALCIUM	28.5 mg
ORGANIC ACIDS	0.69 g	CALCIUM RI	3.6 %
TOTAL ALKALOIDS	0.52 g	CHLORIDE	8.56 mg
POLY HYDROXYPHENOLS	1.30 g	CHLORIDE RI	1.1 %
ALCOHOL	0.00 g	POTASSIUM	476.3 mg
VITAMIN A RETINOL	14.647 µg	POTASSIUM RI	23.8 %
VITAMIN A RI	1.8 %	MANGANESE	0.00 mg
VITAMIN A (IU)	49	MANGANESE RI	0.2 %
VITAMIN B1 THIAMIN	0.086 mg	FLUORIDE	0.10 mg
VITAMIN B1 RI	7.9 %	FLUORIDE RI	3.0 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	SELENIUM	3.98 µg
VITAMIN B2 RI	6.2 %	SELENIUM RI	7.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.649 mg	CHROMIUM	51.89 µg
VITAMIN B3 RI	4.1 %	CHROMIUM RI	129.7 %
VITAMIN B5 RI	0.0 %	MOLYBDENUM	63.13 µg
VITAMIN B6 RI	0.0 %	MOLYBDENUM RI	126.3 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 g

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	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	SULPHUR DIOXIDE/ SULPHITES IN CONC	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
MAIZE	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

**: excl. fully refined oil/fat

Additional allergen information: presence as ingredient or through cross contact on production line

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

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

Dry cocoa solids	56.0 %	+/-1,5
Dry fatfree cocoa solids	19.4 %	+/- 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).