



CHD-BB-308BY-357

Product specification according to the legislation of EU

SLR SUPPLIES LTD
UNIT 3-4 THE ORBITLCENTRE WOODFORD GREEN
IG8 8HH

Product Specification

Legal denomination :	Chocolate
Certification	Certified HALAL
Commercial name :	EXTRUDED 8CM
Article :	CHD-BB-308BY-357
Commodity code for EU :	1806.3290

Typical composition

sugar 54,5%; cocoa mass 42,5%; cocoa butter 2,5%; emulsifier: lecithins (soya) <1%; vanillin <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	Gross weight	Dimensions (l x b x h)
UC	3073416800387	1,600 KG		
EA	5410522261400	1,600 KG	1,777 KG	
BOX	13073416800384	24,000 KG		

Shape	Sticks
Amount	1,6KG/UC
Amount per box/bag/each	15UC/BOX
Amount per pallet	30BOX/PAL
Order quantity 15 EA (24 KG) (or multiply of this)	

Product characteristics

COUNT PER KG	175 - 200 /kg
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Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	25,6 %	+/- 1,5	IOCCC14(1972)

Article : CHD-BB-308BY-357
BC Manufacturing France - 19 Bld Michelet
78250 MEULAN - FRANCE
Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

for customer 94058

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Physical limits

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

Ref.Method

IOCCC116(1990)

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5.000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/25g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
ISO6579-1

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	497 kcal	SUGARS (MONO+DISACCHARIDES)	54,5 g
TOTAL FAT	25,6 g	DIETARY FIBRE	7,9 g
SATURATED FATTY ACID	15,3 g	TOTAL PROTEIN	5,0 g
AVAILABLE CARBOHYDRATES	57,2 g	SALT	0,01 g

RI = Reference Intake

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

Dry cocoa solids	min 44,0 %		
Dry fatfree cocoa solids	19,0 %	+/-	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

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

Printed on 16.03.2023 for customer HANSSSENS NV



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V. Detalle

Valentine Detalle

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