



**CALLEBAUT**

ESTABLISHED 1911

**60-40-38NV-01B**

**Product specification according to the legislation of EU**

SLR SUPPLIES LTD

Unit 3 & 4, Orbital Centre,  
Southend Rd,  
Woodford Green  
IG8 8HH

### Product Specification

<b>Legal denomination :</b>	Dark couverture chocolate
<b>Certification</b>	Certified HALAL
<b>Article :</b>	60-40-38NV-01B
<b>Commodity code for EU :</b>	1806.2010

### Typical composition

cocoa mass 52,0%; sugar 37,0%; cocoa butter 10,5%; emulsifier: lecithins (soya) <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	Gross weight	Dimensions (l x b x h)
BG	5410522650143	10,000 KG		
Shape		Callets		
Amount per box/bag/each		10KG/BG		
Amount per pallet		78BG/PAL		
Order quantity 10 KG (or multiply of this)				

### Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38,8 %	+/- 1,5	IOCCC14(1972)

### Physical limits

		Ref.Method
LINEAR VISCOSITY	1.100 - 1.700 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

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for customer 94058

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

16.03.2023 14:07:07

Tel. : 053 73 02 11 Fax.: 053 78 04 63

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### Microbiological limits

### Ref.Method

ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	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	556 kcal	SUGARS (MONO+DISACCHARIDES)	37,0 g
TOTAL FAT	38,8 g	DIETARY FIBRE	9,7 g
SATURATED FATTY ACID	23,2 g	TOTAL PROTEIN	6,2 g
AVAILABLE CARBOHYDRATES	40,1 g	SALT	0,01 g

RI = Reference Intake

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

Dry cocoa solids	62,1 %	+/- 2
Dry fatfree cocoa solids	23,3 %	+/- 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).

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Evie De Vis

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