

SLR SUPPLIES LTD Unit 3 – 4, The Orbital Centre, Southend Road, Woodford Green, London, IG8 8HH

Product Specification

Legal denomination :	Dark couverture chocolate		
Certification	Certified HALAL		
Article :	811NVCAL-101		
Commodity code for EU :	1806.2010		

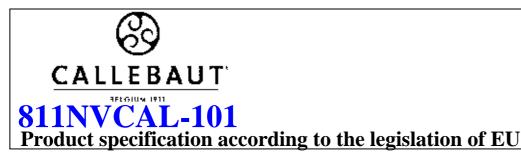
Typical composition

cocoa mass 43,0%; sugar 43,0%; cocoa butter 13,0%; 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. This product is made in a facility that processes milk ingredients. Although this recipe is non-dairy by nature and it is produced on a dedicated dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

BOX	EAN 5410522476552	Net weight 25,000 KG	Gross weight	Dimensions (l x b x h)	
Amour	nt per box/bag/each nt per pallet quantity 25 KG (or mult	Blocks 25KG/BOX 40BOX/PAL iply of this)			
Chemi	ical limits				Ref.Method
MOISTU	URE	max	1 %		IOCCC1(1952)
TOTAL	FAT CONTENT	36,6	%	+/- 1,5	IOCCC14(1972)
Physic	al limits				Ref.Method
LINEAF	R VISCOSITY	1.200	- 1.600 mPa.s		IOCCC46(2000)
Particle	size : max. 3 % of the dry fatf	ree substance is > 30 micron.			IOCCC38(1990)
Microl	biological limits				Ref.Method
TOTAL	PLATE COUNT (CC)	max	5.000/g		ISO4833
YEAST	S	max	50/g		ISO7954
MOULE	DS	max	50/g		ISO7954
ENTER	OBACTERIACEAE	max	0/g		ISO21528-2
COLIFC	ORMS	max	0/g		ISO4832
E.COLI		not de	etected/g		ISO16649-2
SALMO	DNELLAE	not de	etected/25g		ISO6579-1
Article	: 811NVCAL-101				for customer 94058
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Microbiological limits

Ref.Method

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)

$O \setminus V$			
ENERGY VALUE	551 kcal	SUGARS (MONO+DISACCHARIDES)	43,1 g
TOTAL FAT	36,6 g	DIETARY FIBRE	8,1 g
SATURATED FATTY ACID	21,9 g	TOTAL PROTEIN	5,1 g
AVAILABLE CARBOHYDRATES	45,8 g	SALT	0,01 g

RI = Reference Intake

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 $^\circ C$

Kosher certification

Kosher Pareve

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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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	p. 2 / 2