



CALLEBAUT

BEELGIUM 1911

811NVCAL-101

Product specification according to the legislation of EU

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

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	5410522476552	25,000 KG		
Shape		Blocks		
Amount per box/bag/each		25KG/BOX		
Amount per pallet		40BOX/PAL		
Order quantity 25 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	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

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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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ESTABLISHED 1911

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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)

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 °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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