



VM-54627-V99

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 chocolate (powder)
Commercial name : Ground Dark
Article : VM-54627-V99
Commodity code for EU : 1806.2010 20

Typical composition

sugar 35,5%; cocoa mass 33,5%; fat-reduced cocoa powder 15,5%; cocoa butter 15,0%; salt <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	7340161403726	0,750 KG
BOX	27340161403720	7,500 KG

Amount	0,75KG/UC
Amount per box/bag/each	10UC/BOX
Amount per pallet	40BOX/PAL
Order quantity 7,5 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
	Box	21-PAP
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	34,9 %	+/- 1,5	IOCCC14(1972)

Article : VM-54627-V99
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SE-268 77 KÅGERÖD - SWEDEN
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for customer 94058
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Physical limits

		Ref.Method
BULK DENSITY (TAPPED X100)	0,60 - 0,70 g/cm ³	IDF 134:2005
Dosage in cold milk (g/200ml)	35	ACCORDING TO TASTE
Dosage in hot milk (g/200ml)	35	ACCORDING TO TASTE

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

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

18 Month (s) after production date

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	525 kcal	SUGARS (MONO+DISACCHARIDES)	35,5 g
TOTAL FAT	34,9 g	DIETARY FIBRE	11,4 g
SATURATED FATTY ACID	21,0 g	TOTAL PROTEIN	7,4 g
AVAILABLE CARBOHYDRATES	39,0 g	SALT	0,50 g

RI = Reference Intake

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

Dry cocoa solids	63,4 %	+/- 2
Dry fatfree cocoa solids	28,3 %	+/-1,5

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher : None

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Maximilian Greiner