CHR-R36RB12-US-U75

Product specification according to the legislation of USA

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
UNITED STATES

Product Specification

Legal denomination :	Ruby couverture
Certification	Certified HALAL
Item :	CHR-R36RB12-US-U75

Typical composition

sugar**;** cocoa butter**;** nonfat dry milk**;** whole milk powder**;** unsweetened chocolate**;** lecithin (soy)**;** citric acid**;** natural vanilla flavor

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522593914	2.500 KG		
BOX	5410522593501	10.000 KG		

Shape	Callets
Amount	2.5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	42BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 8 % 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

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.

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Microbiological limits	Ref.Method

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory.
Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,…).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 $cm^3/m^2/24h$ @ 23°C / 0-50% R.H.
Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 $g/m^2/24h$ @ 38°C / RH 90%

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

ENERGY VALUE	548 kcal	VITAMIN B2 (DV)	47.8 %
ENERGY VALUE	2,295 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.088 mg
CALORIES FROM FAT	317 kcal	VITAMIN B3 (DV)	0.5 %
TOTAL PROTEIN	9.3 g	VITAMIN B12 CYANO-COBALAMINE	0.613 µg
PROTEIN (DV)	18.6 %	VITAMIN B12 (DV)	25.5 %
MILK PROTEIN	8.8 g	VITAMIN D CALCIFEROL	1.446 µg
TOTAL CARBOHYDRATES	51.6 g	VITAMIN D (DV)	7.2 %
TOTAL CARBOHYDRATES (DV)	18.7 %	VITAMIN D (IU)	58
SUGARS (MONO+DISACCHARIDES)	48.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.609 mg
ADDED SUGARS	35.3 g	VITAMIN E (DV)	17.4 %
ADDED SUGARS (DV)	70.6 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	FOLATE	11.912 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	3.0 %
STARCH	0.3 g	SODIUM	105.1 mg
TOTAL FAT	35.9 g	SODIUM (DV)	4.6 %
TOTAL FAT (DV)	46.1 %	VITAMIN C L-ASCORBIC ACID	0.556 mg
SATURATED FATTY ACID	21.5 g	VITAMIN C (DV)	0.6 %
SATURATED FATTY ACID (DV)	107.7 %	PHOSPHORUS	239.7 mg
MONO UNSATURATED FATTY ACID	11.5 g	PHOSPHORUS (DV)	19.2 %
POLY UNSATURATED FATTY ACID	1.2 g	CALCIUM	260.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	CALCIUM (DV)	20.0 %
CHOLESTEROL	12.8 mg	IRON	1.51 mg
CHOLESTEROL (DV)	4.3 %	IRON (DV)	8.4 %
ORGANIC ACIDS	1.26 g	MAGNESIUM	37.6 mg
DIETARY FIBRE	0.9 g	MAGNESIUM (DV)	9.0 %
DIETARY FIBRE (DV)	3.2 %	ZINC	1.14 mg
TOTAL ALKALOIDS	0.07 g	ZINC (DV)	10.3 %

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ALCOHOL	0.00 g	IODINE	7.47 µg
POLY HYDROXYPHENOLS	0.34 g	IODINE (DV)	5.0 %
VITAMIN A RETINOL	14.616 µg	CHLORIDE	229.18 mg
VITAMIN A (IU)	49	POTASSIUM	419.6 mg
VITAMIN B1 THIAMIN	0.104 mg	POTASSIUM (DV)	8.9 %
VITAMIN B1 (DV)	8.6 %	ASH CONTENT	2.15 g
VITAMIN B2 RIBOFLAVIN	0.622 mg		

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1		

Legend : 1 = present 0 = absent

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Other substances of interest

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0

Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 °C / 54 - 68 °F

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