



CALLEBAUT

ESTABLISHED 1911

L-60-40NV-132

Product specification according to the legislation of USA

BARRY CALLEBAUT USA
600 WEST CHICAGO AVENUE
SUITE 860
CHICAGO IL 60654
UNITED STATES

Product Specification

Legal denomination : Semi-sweet chocolate
Certification Certified HALAL
Item : L-60-40NV-132

Typical composition

unsweetened chocolate; sugar; cocoa powder; soy lecithin; natural vanilla flavor

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
UC	5410522043617	5.000 KG
BOX	5410522118179	25.000 KG

Shape	Blocks
Amount	5KG/UC
Amount per box/bag/each	5UC/BOX
Amount per pallet	40BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	30.3 %	+ /- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	7,400 - 11,000 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	absent/g	ISO16649-2

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for customer 34943

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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p. 1 / 4



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Microbiological limits	Ref.Method
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SALMONELLAE	absent/25g	ISO6579
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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.

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

ENERGY VALUE	440 kcal	VITAMIN B2 (DV)	11.2 %
ENERGY VALUE	1,842 kJ	VITAMIN B3/PP NIACIN/NICOTIN	1.080 mg
CALORIES FROM FAT	255 kcal	VITAMIN B3 (DV)	6.7 %
TOTAL PROTEIN	8.5 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
PROTEIN (DV)	17.0 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	0.0 g	VITAMIN D CALCIFEROL	1.339 µg
TOTAL CARBOHYDRATES	58.1 g	VITAMIN D (DV)	6.7 %
TOTAL CARBOHYDRATES (DV)	21.1 %	VITAMIN D (IU)	54
SUGARS (MONO+ DISACCHARIDES)	36.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.420 mg
ADDED SUGARS	36.1 g	VITAMIN E (DV)	16.1 %
ADDED SUGARS (DV)	72.2 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	15.832 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	4.0 %
STARCH	3.7 g	SODIUM	7.2 mg
TOTAL FAT	30.3 g	SODIUM (DV)	0.3 %
TOTAL FAT (DV)	38.8 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED#FATTY#ACID	18.1 g	VITAMIN C (DV)	0.0 %
SATURATED#FATTY#ACID (DV)	90.6 %	PHOSPHORUS	270.1 mg
#MONO#UNSATURATED#FATTY#ACID	9.8 g	PHOSPHORUS (DV)	21.6 %
#POLY UNSATURATED#FATTY#ACID	1.0 g	CALCIUM	47.1 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM (DV)	3.6 %
CHOLESTEROL	0.0 mg	IRON	19.27 mg
CHOLESTEROL (DV)	0.0 %	IRON (DV)	107.1 %
ORGANIC ACIDS	1.13 g	MAGNESIUM	170.4 mg
DIETARY FIBRE	13.4 g	MAGNESIUM (DV)	40.6 %
DIETARY FIBRE (DV)	48.0 %	ZINC	2.38 mg
TOTAL ALKALOIDS	0.87 g	ZINC (DV)	21.6 %
ALCOHOL	0.00 g	IODINE	0.00 µg
POLY HYDROXYPHENOLS	2.15 g	IODINE (DV)	0.0 %
VITAMIN A RETINOL	11.962 µg	CHLORIDE	13.69 mg
VITAMIN A (IU)	40	POTASSIUM	716.1 mg
VITAMIN B1 THIAMIN	0.146 mg	POTASSIUM (DV)	15.2 %

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p. 2 / 4



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VITAMIN B1 (DV)	12.1 %	ASH CONTENT	1.95 g
VITAMIN B2 RIBOFLAVIN	0.146 mg		

Additional allergen information: presence as ingredient or through cross contact on production

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Additional information

Calculations according to CODEX.

Typical Cocoa Content 62.6 %

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 Pareve

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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p. 3 / 4



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Evie De Vis

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p. 4 / 4