

# Product specification according to the legislation of USA

REMA FOODS INC. FOOD IMPORT GROUP 140 SYLVAN AVENUE ENGLEWOOD CLIFFS - NJ NJ 07632 UNITED STATES

**Product Specification** 

Legal denomination :Cocoa nibsCommercial name :Grué de cacaoItem :NIBS-S-609

### **Typical composition**

cocoa nibs

#### **Delivery form**

 EAN
 Net weight

 UC
 3073411000355
 1.000 KG

 BOX
 13073411000352
 4.000 KG

Amount 1KG/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 72BOX/PAL

#### **Product characteristics**

impurities/foreign bodies: < 0,01%

SIEVE FRACTION 2.8 - 3.7 mm

Chemical limits	Ref.Method	
MOISTURE	max 3 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	52.5 - 56.5 %	IOCCC14(1972)
pH	max 6.0 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL
ASHES (FAT FREE DRY MATTER)	max 10.00 %	IOCCC16(1973)

#### Physical limits Ref.Method

Not specified.

## Microbiological limits Ref.Method

TOTAL PLATE COUNT (CC) max 5,000/g ISO4833

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 for customer 2671

 BC Manufacturing France - 19 Bld Michelet
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ľ	Microbiological limits		Ref.Method
	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
	SALMONELLAE	absent/25g	ISO6579

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	517 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	456 kcal	CHOLESTEROL	0.0 mg
TOTAL PROTEIN	11.7 g	DIETARY FIBRE	18.5 g
TOTAL CARBOHYDRATES	29.6 g	VITAMIN A (IU)	72
SUGARS (MONO+DISACCHARIDES)	0.3 g	SODIUM	9.8 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
TOTAL FAT	54.5 g	CALCIUM	65.3 mg
SATURATED FATTY ACID	32.8 g	IRON	29.00 mg

## Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	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	0
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0

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### Additional allergens and other information

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

### Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature :  $12 - 20 \, ^{\circ}\text{C} / 54 - 68 \, ^{\circ}\text{F}$ 

#### **Kosher certification**

#### **Kosher Pareve**

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

Printed on 06.05.2019 for customer REMA FOODS INC.

Valentine Detalle

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<sup>&</sup>quot;Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.