

SEPHRA EUROPE LTD
DENBURN ROAD
SEPHRA HOUSE
SCOTLAND
KIRKCALDY
FIFE
KY1 2BJ
UNITED KINGDOM

Product Specification

Legal denomination : Chocolate
Certification Certified HALAL
Article : CHD-BS-22270E0-07B
Alternative article number : E022270
Commodity code for EU : 1806.2030

Typical composition

sugar 49.5%; cocoa mass 43.0%; cocoa butter 7.0%; emulsifier: **soya** lecithin <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	Dimensions (l x b x h)	Packaging material
UC	8711177639895	1.000 KG	195x195x113 MM	Plastic bucket (PP)
BOX	18711177639892	4.000 KG	392x392x115 MM	Corrugated American Case

Shape blossoms
Amount 1KG/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 60BOX/PAL
Minimum order quantity 4 KG . To be increased with multiple of 4 KG .

Product characteristics

LENGTH	7.5 - 10.5 mm
WIDTH	4.0 - 6.0 mm
BASE COLOUR*	brown

*Colour information is subjective, no claims can be derived from this information

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for customer 43562

BC Decorations BV - De Ambachten 4

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Product specification according to the legislation of EU

Product characteristics

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

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
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.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	520 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.0 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,175 kJ	VITAMIN D CALCIFEROL	1.344 µg
TOTAL FAT	30.3 g	VITAMIN D RI	26.9 %
TOTAL FAT RI	43.3 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	18.2 g	VITAMIN E ALPHA-TOCOPHEROL	2.424 mg
SATURATED FATTY ACID RI	90.8 %	VITAMIN E RI	20.2 %
MONO UNSATURATED FATTY ACID	9.8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	0.9 g	VITAMIN M FOLIC ACID	10.282 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN M RI	5.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	161.7 mg
AVAILABLE CARBOHYDRATES	52.2 g	PHOSPHORUS RI	23.1 %
AVAILABLE CARBOHYDRATES RI	20.1 %	IRON	12.61 mg
SUGARS (MONO+DISACCHARIDES)	49.7 g	IRON RI	90.1 %
SUGARS (MONO+DISACCHARIDES) RI	55.2 %	MAGNESIUM	102.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	27.2 %
STARCH	2.2 g	ZINC	1.42 mg
DIETARY FIBRE	8.0 g	ZINC RI	14.2 %

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TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.4 mg
SALT	0.01 g	CALCIUM RI	3.5 %
SALT RI	0.2 %	CHLORIDE	8.61 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	473.7 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.7 %
POLY HYDROXYPHENOLS	1.29 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	12.084 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	40	FLUORIDE RI	2.9 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.96 µg
VITAMIN B1 RI	7.8 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.59 µg
VITAMIN B2 RI	6.1 %	CHROMIUM RI	129.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.645 mg	MOLYBDENUM	62.77 µg
VITAMIN B3 RI	4.0 %	MOLYBDENUM RI	125.5 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	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	SULPHUR DIOXIDE/ SULPHITES IN CONC	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
MAIZE	0		

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

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

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

** : excl. fully refined oil/fat

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

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

Dry cocoa solids	49.5 %	+/-1,5
Dry fatfree cocoa solids	19.2 %	+/- 1

Storage conditions

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

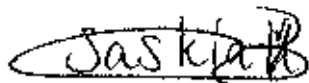
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

Printed on 28.09.2021 for customer SEPHRA EUROPE LTD



Saskia van der Burg