



CALLEBAUT

ESTABLISHED 1911

VH-9401-554

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Dark chocolate (EU)		
Commercial name :	Baking drops L		
Article :	VH-9401-554		
Commodity code for EU :	1806.2030		
EAN/UPC :			
20,00 KG	BOX		5410522015539
10,00 KG	UC		5410522042658

Typical composition (Unsuitable data for refund purposes)

cocoa mass 50,0% ; sugar 48,5% ; dextrose 1,0% ; emulsifier: soya lecithin <1%

Growing Great Chocolate ingredients: Cocoa

Possible allergen cross contact during processing

May contain : Milk

Delivery form

Chips 6500CT/KG 10KG/UC 2UC/BOX 30BOX/PAL

Order quantity 20 KG (or multiply of this)

Chemical limits

Ref.Method

MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27,8 %	+/- 1,5	IOCCC14(1972)

Physical limits

Ref.Method

Particle size : 12-30 % of the dry fatfree substance is > 30 micron.			IOCCC116(1990)
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Microbiological limits

Ref.Method

AEROBIC MESOPHILIC COUNT	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.

Typical dimensions

COUNT PER KG	6.000 - 7.000 /kg
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Shelf life

24 Month (s) after production date

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

ENERGY VALUE	504 kcal	VITAMIN C L-ASCORBIC ACID	0,0000 mg
ENERGY VALUE RI	25,2 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.107 kJ	VITAMIN D CALCIFEROL	1,2 µg
TOTAL FAT	27,8 g	VITAMIN D RI	24,6 %
TOTAL FAT RI	40,0 %	VITAMIN D (IU)	49
SATURATED FAT	16,7 g	VITAMIN E ALPHA-TOCOPHEROL	2,2 mg
SATURATED FAT RI	83,0 %	VITAMIN E RI	18,6 %
MONO UNSATURATED FAT	9,0 g	VITAMIN E (IU)	3
POLY UNSATURATED FAT	0,9 g	VITAMIN H BIOTIN	0,0000 mg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	VITAMIN H RI	0,0 %
CHOLESTEROL	0,0 mg	VITAMIN M FOLIC ACID	10,9 µg
AVAILABLE CARBOHYDRATES	52,4 g	VITAMIN M RI	5,4 %
AVAILABLE CARBOHYDRATES RI	20,0 %	VITAMIN K - PHYLLOQUINONES	0,0000 µg
SUGARS (MONO+DISACCHARIDES)	49,5 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	55,0 %	PHOSPHORUS	182,2 mg
POLYOLS	0,0 g	PHOSPHORUS RI	26,0 %
STARCH	2,5 g	IRON	14,0 mg
DIETARY FIBRE	9,1 g	IRON RI	99,8 %
TOTAL PROTEIN	5,7 g	MAGNESIUM	115,0 mg
PROTEIN RI	11,0 %	MAGNESIUM RI	30,7 %
MILK PROTEIN	0,0 g	ZINC	1,6 mg
SALT	0,01 g	ZINC RI	16,0 %
SALT RI	0,2 %	IODINE	0,0000 µg
SODIUM	0,00 g	IODINE RI	0,0 %
ORGANIC ACIDS	0,77 g	CALCIUM	31,9 mg
TOTAL ALKALOIDS	0,6 g	CALCIUM RI	4,0 %
POLY HYDROXYPHENOLS	1,5 g	CHLORIDE	9,59 mg
ALCOHOL	0,0 g	CHLORIDE RI	1,2 %
VITAMIN A RETINOL	11,0 µg	POTASSIUM	523,8 mg
VITAMIN A RI	1,4 %	POTASSIUM RI	26,2 %
VITAMIN A (IU)	37	COPPER	3,5 mg
PROVITAMIN A BETA-CAROTENE	0,0000 µg	COPPER RI	351,5 %
VITAMIN B1 THIAMIN	0,100 mg	MANGANESE	0,0050 mg
VITAMIN B1 RI	8,8 %	MANGANESE RI	0,2 %
VITAMIN B2 RIBOFLAVIN	0,100 mg	FLUORIDE	0,11 mg
VITAMIN B2 RI	6,9 %	FLUORIDE RI	3,2 %
VITAMIN B3/PP NIACIN/NICOTIN	0,73 mg	SELENIUM	4,2 µg
VITAMIN B3 RI	4,5 %	SELENIUM RI	7,7 %

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VITAMIN B5 PANTOIC ACID	0,39 mg	CHROMIUM	55,4 µg
VITAMIN B5 RI	6,5 %	CHROMIUM RI	138,4 %
VITAMIN B6 PYRIDOXIN	0,050 mg	MOLYBDENUM	67,3 µg
VITAMIN B6 RI	3,5 %	MOLYBDENUM RI	134,7 %
VITAMIN B12 CYANO-COBALAMINE	0,0000 µg	ASH CONTENT	1,4 g
VITAMIN B12 RI	0,0 %	ISOMALTULOSE	0 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	0
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	1	GUM ARABIC	0
COCOA	1	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	1
PARABENE (E214->E219)	0		

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Additional allergens info

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

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

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

"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	21,7 %	+/- 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).

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Yoko Vervliet

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