



**CALLEBAUT**

ESTABLISHED 1911

**2815NV-T70**

**Product specification according to the legislation of EU**

### Product Specification

<b>Legal denomination :</b>	Dark couverture chocolate (EU)		
<b>Article :</b>	2815NV-T70		
<b>Commodity code for EU :</b>	1806.2010		
<b>EAN/UPC :</b>			
2,50 KG	UC		5410522456561
20,00 KG	BOX		5410522456578

### Typical composition (Unsuitable data for refund purposes)

cocoa mass 46,5% ; sugar 40,0% ; cocoa butter 13,0% ; emulsifier: soya lecithin <1% ; natural vanilla flavouring <1%

Growing Great Chocolate ingredients: Cocoa

### Possible allergen cross contact during processing

May contain : Milk

### Delivery form

Callets 2,5KG/UC 8UC/BOX 30BOX/PAL

Order quantity 20 KG (or multiply of this)

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38,4 %	+/- 1,5	IOCCC14(1972)

### Physical limits

			<b>Ref.Method</b>
LINEAR VISCOSITY	1.080 - 1.260 mPa.s		IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.			IOCCC38(1990)

### Microbiological limits

			<b>Ref.Method</b>
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

Not specified.

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FELSNUM 1911

**2815NV-T70****Product specification according to the legislation of EU****Shelf life**

24 Month (s) after production date

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

ENERGY VALUE	558 kcal	VITAMIN C L-ASCORBIC ACID	0,0000 mg
ENERGY VALUE RI	27,9 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.333 kJ	VITAMIN D CALCIFEROL	1,7 µg
TOTAL FAT	38,4 g	VITAMIN D RI	34,2 %
TOTAL FAT RI	55,0 %	VITAMIN D (IU)	68
SATURATED FAT	23,0 g	VITAMIN E ALPHA-TOCOPHEROL	3,1 mg
SATURATED FAT RI	115,0 %	VITAMIN E RI	25,7 %
MONO UNSATURATED FAT	12,4 g	VITAMIN E (IU)	5
POLY UNSATURATED FAT	1,2 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	12,4 µg
AVAILABLE CARBOHYDRATES	42,6 g	VITAMIN M RI	6,2 %
AVAILABLE CARBOHYDRATES RI	16,0 %	VITAMIN K - PHYLLIQUINONES	0,0000 µg
SUGARS (MONO+DISACCHARIDES)	39,7 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	44,2 %	PHOSPHORUS	173,5 mg
POLYOLS	0,0 g	PHOSPHORUS RI	24,8 %
STARCH	2,4 g	IRON	13,1 mg
DIETARY FIBRE	8,6 g	IRON RI	93,3 %
TOTAL PROTEIN	5,5 g	MAGNESIUM	109,5 mg
PROTEIN RI	11,0 %	MAGNESIUM RI	29,2 %
MILK PROTEIN	0,0 g	ZINC	1,5 mg
SALT	0,01 g	ZINC RI	15,2 %
SALT RI	0,2 %	IODINE	0,0000 µg
SODIUM	0,01 g	IODINE RI	0,0 %
ORGANIC ACIDS	0,73 g	CALCIUM	30,4 mg
TOTAL ALKALOIDS	0,6 g	CALCIUM RI	3,8 %
POLY HYDROXYPHENOLS	1,4 g	CHLORIDE	9,07 mg
ALCOHOL	0,0 g	CHLORIDE RI	1,1 %
VITAMIN A RETINOL	15,4 µg	POTASSIUM	562,8 mg
VITAMIN A RI	1,9 %	POTASSIUM RI	28,1 %
VITAMIN A (IU)	51	COPPER	3,2 mg
PROVITAMIN A BETA-CAROTENE	0,0000 µg	COPPER RI	317,4 %
VITAMIN B1 THIAMIN	0,090 mg	MANGANESE	0,0040 mg
VITAMIN B1 RI	8,4 %	MANGANESE RI	0,2 %
VITAMIN B2 RIBOFLAVIN	0,090 mg	FLUORIDE	0,100 mg
VITAMIN B2 RI	6,6 %	FLUORIDE RI	2,9 %
VITAMIN B3/PP NIACIN/NICOTIN	0,69 mg	SELENIUM	3,8 µg
VITAMIN B3 RI	4,3 %	SELENIUM RI	7,0 %

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VITAMIN B5 PANTOIC ACID	0,37 mg	CHROMIUM	50,0 µg
VITAMIN B5 RI	6,2 %	CHROMIUM RI	125,0 %
VITAMIN B6 PYRIDOXIN	0,050 mg	MOLYBDENUM	60,8 µg
VITAMIN B6 RI	3,3 %	MOLYBDENUM RI	121,6 %
VITAMIN B12 CYANO-COBALAMINE	0,0000 µg	ASH CONTENT	1,5 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	1
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	0	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	59,2 %	+/-1,5
Dry fatfree cocoa solids	20,7 %	+/- 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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