

CLASSIC FINE FOODS (UK) LTD
18-20 BRUNEL ROAD
EAST ACTON
LONDON
LONDON
W3 7XR
UNITED KINGDOM

Product Specification

Legal denomination : Dark chocolate
Certification Certified HALAL
Commercial name : Large
Article : CHD-PC-19938E0-999
Commodity code for EU : 1806.9039



Typical composition

cocoa mass 51.0%; sugar 43.0%; cocoa butter 5.5%; emulsifier: lecithins (soya) <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	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177579849	0.900 KG	0.993 KG	228x128x62 MM	Paper folding carton
BOX	18711177579846	3.600 KG	4.130 KG	270x230x140 MM	Corrugated American Case
Shape	pencils				
Amount	0,9KG				
Amount per box/bag/each	4UC/BOX				
Amount per pallet	120BOX/PAL				
Order quantity	3.6 KG (or multiply of this)				

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Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

Tel. : 076 597 83 00 Fax.: 076 597 64 93

for customer 204450

31.05.2023 14:49:36

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Delivery form

Product characteristics

LENGTH	100.0 mm
DIAMETER	7.0 mm
BASE COLOUR*	brown

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

Chemical limits

Ref.Method

MOISTURE	max 1 %
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IOCCC1(1952)

Physical limits

Ref.Method

Not specified.

Microbiological limits

Ref.Method

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/25g

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

ISO6579-1

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	531 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.5 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,220 kJ	VITAMIN D CALCIFEROL	1.489 µg
TOTAL FAT	33.5 g	VITAMIN D RI	29.8 %
TOTAL FAT RI	47.9 %	VITAMIN D (IU)	60
SATURATED FATTY ACID	20.1 g	VITAMIN E ALPHA-TOCOPHEROL	2.684 mg
SATURATED FATTY ACID RI	100.5 %	VITAMIN E RI	22.4 %
MONO UNSATURATED FATTY ACID	10.9 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	12.293 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	6.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	191.0 mg
AVAILABLE CARBOHYDRATES	45.8 g	PHOSPHORUS RI	27.3 %
AVAILABLE CARBOHYDRATES RI	17.6 %	IRON	14.38 mg

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SUGARS (MONO+DISACCHARIDES)	42.8 g	IRON RI	102.7 %
SUGARS (MONO+DISACCHARIDES) RI	47.6 %	MAGNESIUM	120.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	32.1 %
STARCH	2.6 g	ZINC	1.68 mg
DIETARY FIBRE	9.5 g	ZINC RI	16.8 %
TOTAL PROTEIN	6.0 g	IODINE	0.00 µg
PROTEIN RI	12.0 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	33.4 mg
SALT	0.01 g	CALCIUM RI	4.2 %
SALT RI	0.2 %	CHLORIDE	9.94 mg
SODIUM	5.1 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	0.81 g	POTASSIUM	560.4 mg
TOTAL ALKALOIDS	0.61 g	POTASSIUM RI	28.0 %
POLY HYDROXYPHENOLS	1.52 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	13.387 µg	FLUORIDE	0.11 mg
VITAMIN A (IU)	45	FLUORIDE RI	3.1 %
VITAMIN B1 THIAMIN	0.102 mg	SELENIUM	4.22 µg
VITAMIN B1 RI	9.3 %	SELENIUM RI	7.7 %
VITAMIN B2 RIBOFLAVIN	0.102 mg	CHROMIUM	55.10 µg
VITAMIN B2 RI	7.3 %	CHROMIUM RI	137.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.762 mg	MOLYBDENUM	67.04 µg
VITAMIN B3 RI	4.8 %	MOLYBDENUM RI	134.1 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.41 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

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Allergens: presence as ingredient or through cross contact on production line

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"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	56.3 %	+/-1,5
Dry fatfree cocoa solids	22.7 %	+/- 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

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

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Katleen Vallons