



CHD-BS-22270E0-07B

Product specification according to the legislation of EU

CLASSIC FINE FOODS (UK) LTD
18-20 BRUNEL ROAD
EAST ACTON
LONDON
LONDON
W3 7XR
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: lecithins (**soya**) <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	Gross 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 204450

Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

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Chemical limits	Ref.Method
MOISTURE	max 1 % IOCCC1(1952)

Physical limits	Ref.Method
Not specified.	

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	not detected/g ISO16649-2
SALMONELLAE	not detected/25g 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	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	FOLATE		10.282 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE 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 %
TOTAL PROTEIN	5.1 g	IODINE		0.00 µg
PROTEIN RI	10.2 %	IODINE RI		0.0 %

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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

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

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

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Other substances of interest

FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	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	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

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

Printed on 31.05.2023 for customer CLASSIC FINE FOODS (UK) LTD



Katleen Vallons