

# VAN LEER

CHOCOLATES

EST. 1949

## CHD-CI-6006801-016

### Product specification according to the legislation of USA

#### Product Specification

**Legal denomination :** Semi-sweet chocolate  
**Certification** Certified HALAL Crescent M by IFANCA  
**Commercial name :** Ultimate  
DARK  
**Item :** CHD-CI-6006801-016

This is a preliminary product specification, not to be used as final product specification

#### Typical composition

sugar; unsweetened chocolate; cocoa butter; soy lecithin; natural vanilla extract; salt; milk  
Supporting 100% Sustainably sourced Cocoa

#### Delivery form

|                         | EAN         | Net weight | Gross weight |
|-------------------------|-------------|------------|--------------|
| BOX                     | 20842701033 | 13.608 KG  | 14.232 KG    |
| Shape                   |             | Chunks     |              |
| Amount                  |             | 300CT/LB   |              |
| Amount per box/bag/each |             | 30LB/BOX   |              |
| Amount per pallet       |             | 70BOX/PAL  |              |

#### Product characteristics

|                 |           |
|-----------------|-----------|
| COUNT PER POUND | 225 - 375 |
|-----------------|-----------|

#### Chemical limits

|                   |         |         | Ref.Method    |
|-------------------|---------|---------|---------------|
| MOISTURE          | max 1 % |         | IOCCC1(1952)  |
| TOTAL FAT CONTENT | 29.7 %  | +/- 1.0 | IOCCC14(1972) |

#### Physical limits

|                       |                | Ref.Method      |
|-----------------------|----------------|-----------------|
| FINENESS (MICROMETER) | 25.0 - 37.0 µm | INTERNAL 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                 | not detected/g    | ISO16649-2 |
| SALMONELLAE            | not detected/375g | 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>

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#### Microbiological limits

#### Ref.Method

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 under below recommended storage conditions

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

|                             |          |                              |          |
|-----------------------------|----------|------------------------------|----------|
| ENERGY VALUE                | 485 kcal | TRANS FATTY ACID (TFA) TOTAL | 0.0 g    |
| CALORIES FROM FAT           | 257 kcal | CHOLESTEROL                  | 0.0 mg   |
| TOTAL PROTEIN               | 4.3 g    | DIETARY FIBRE                | 6.8 g    |
| TOTAL CARBOHYDRATES         | 63.9 g   | VITAMIN D    CALCIFEROL      | 0.482 µg |
| SUGARS (MONO+DISACCHARIDES) | 52.6 g   | SODIUM                       | 38.9 mg  |
| ADDED SUGARS                | 52.5 g   | CALCIUM                      | 32.7 mg  |
| POLYOLS                     | 0.0 g    | IRON                         | 7.34 mg  |
| TOTAL FAT                   | 30.1 g   | POTASSIUM                    | 374.9 mg |
| SATURATED FATTY ACID        | 18.0 g   |                              |          |

#### Additional information

Calculations according to CODEX.

Typical Cocoa Content 46.4 %

#### Storage conditions

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

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

#### Kosher certification

##### Kosher Dairy

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

#### Optional certifications and programs

|                           |                                                                                                                                                                              |
|---------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Bonsucro Mass Balance     | Bonsucro MB # CUC – ChoC – 846352                                                                                                                                            |
|                           | Bonsucro MB ingredients: sugar                                                                                                                                               |
| Cocoa Horizons Foundation | Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.                                            |
| Fair Trade                | Any reference to Fairtrade (FT) requires a valid Fairtrade certificate.<br>Traded to Fairtrade Standards.<br>Fairtrade ingredients: cocoa, sugar and vanilla (if applicable) |

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|                               |                                                                                                                            |
|-------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| Fair Trade Sourced Ingr Cocoa | Any reference to Fairtrade / FSI requires a valid Fairtrade certificate.<br>FSI cocoa<br>Fairtrade ingredients: cocoa      |
| Fair Trade Sourced Ingr Sugar | Any reference to Fairtrade/FSI requires a valid Fairtrade certificate.FSI sugar<br>Fairtrade ingredients: sugar            |
| Fair Trade USA Cocoa MB       | Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc.<br>Fairtrade ingredients: cocoa                                       |
| Fair Trade USA MB             | Fair Trade Certified™(Ingredients)by Fair Trade USA Inc.<br>Fairtrade Ingredients: cocoa, sugar and vanilla (when present) |
| Rainforest Alliance MB        | Rainforest Alliance - cocoa MB<br>Rainforest Alliance MB ingredients: Cocoa                                                |

Please refer to your contract for the option(s) chosen.

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Nova Guertin

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