

VAN LEER

CHOCOLATES

EST. 1949

CHD-WA-8081101-053

Product specification according to the legislation of USA

Product Specification

Legal denomination : Semi-sweet chocolate
Commercial name : Bel Noir 54% cacao
Item : CHD-WA-8081101-053
This is a preliminary product specification, not to be used as final product specification

Typical composition

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

Delivery form

	EAN	Net weight	Gross weight
BOX	5410522406306	13.608 KG	
Shape		Wafer	
Amount		800CT/LB	
Amount per box/bag/each		30LB/BOX	
Amount per pallet		70BOX/PAL	

Product characteristics

COUNT PER POUND	700 - 900
-----------------	-----------

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
40C-S27-20RPM-PS APPARENT VISC	4,150.0 - 5,650.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	56.4 - 76.8 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	16.6 - 22.6	INTERNAL METHOD
FINENESS (MICROMETER)	15.0 - 25.0 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

Item : CHD-WA-8081101-053

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.: +1 312 4967399

2024/04/18 11:49:48

p. 1 / 3

VAN LEER

CHOCOLATES

EST. 1949

CHD-WA-8081101-053

Product specification according to the legislation of USA

Microbiological limits

Ref.Method

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 under below recommended storage conditions

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

ENERGY VALUE	502 kcal	TRANS FATTY ACID (TFA) TOTAL	0.0 g
CALORIES FROM FAT	301 kcal	CHOLESTEROL	0.0 mg
TOTAL PROTEIN	5.1 g	DIETARY FIBRE	8.0 g
TOTAL CARBOHYDRATES	57.9 g	VITAMIN D CALCIFEROL	1.565 µg
SUGARS (MONO+DISACCHARIDES)	44.9 g	SODIUM	4.3 mg
ADDED SUGARS	44.8 g	CALCIUM	28.2 mg
POLYOLS	0.0 g	IRON	12.14 mg
TOTAL FAT	35.2 g	POTASSIUM	471.6 mg
SATURATED FATTY ACID	21.1 g		

Additional information

Calculations according to CODEX.

Typical Cocoa Content 54.3 %

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.

Item : CHD-WA-8081101-053

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.: +1 312 4967399

2024/04/18 11:49:48

p. 2 / 3

VAN LEER

CHOCOLATES

EST. 1949

CHD-WA-8081101-053

Product specification according to the legislation of USA

Fair Trade Sourced Ingr Cocoa

Traded to Fairtrade Standards.

Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)

Any reference to Fairtrade / FSI requires a valid Fairtrade certificate.

FSI cocoa

Fairtrade ingredients: cocoa

Fair Trade Sourced Ingr Sugar

Any reference to Fairtrade/FSI requires a valid Fairtrade certificate.FSI sugar

Fairtrade ingredients: sugar

Fair Trade USA Cocoa MB

Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc.

Fairtrade ingredients: cocoa

Fair Trade USA MB

Fair Trade Certified™ (Ingredients) by Fair Trade USA Inc.

Fairtrade Ingredients: cocoa, sugar and vanilla (when present)

Rainforest Alliance MB

Rainforest Alliance - cocoa MB

Rainforest Alliance MB ingredients: Cocoa

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

Printed on 2024/04/18



Nova Guertin

Item : CHD-WA-8081101-053

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.: +1 312 4967399

2024/04/18 11:49:48

p. 3 / 3