



CALLEBAUT

ESTABLISHED 1911

70-30-38NV-554

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Dark couverture chocolate (EU)		
Article :	70-30-38NV-554		
Commodity code for EU :	1806.2010		
EAN/UPC :			
10.00 KG	UC		5410522235142
20.00 KG	BOX		5410522235159

Typical composition (Unsuitable data for refund purposes)

cocoa mass 71.0% ; sugar 26.0% ; fat-reduced cocoa powder 2.0% ; 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 10KG/UC 2UC/BOX 30BOX/PAL
 Order quantity 20 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

Microbiological limits

		Ref.Method
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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Shelf life

24 Month (s) after production date

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

ENERGY VALUE	539 kcal	VITAMIN C L-ASCORBIC ACID	0.0000 mg
ENERGY VALUE RI	26.9 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,255 kJ	VITAMIN D CALCIFEROL	1.7 µg
TOTAL FAT	38.9 g	VITAMIN D RI	34.4 %
TOTAL FAT RI	56.0 %	VITAMIN D (IU)	69
SATURATED FAT	23.3 g	VITAMIN E ALPHA-TOCOPHEROL	3.1 mg
SATURATED FAT RI	116.0 %	VITAMIN E RI	25.9 %
MONO UNSATURATED FAT	12.6 g	VITAMIN E (IU)	5
POLY UNSATURATED FAT	1.3 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	16.7 µg
AVAILABLE CARBOHYDRATES	30.5 g	VITAMIN M RI	8.3 %
AVAILABLE CARBOHYDRATES RI	12.0 %	VITAMIN K - PHYLLOQUINONES	0.0000 µg
SUGARS (MONO+DISACCHARIDES)	26.0 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	28.9 %	PHOSPHORUS	280.7 mg
POLYOLS	0.0 g	PHOSPHORUS RI	40.1 %
STARCH	3.8 g	IRON	20.9 mg
DIETARY FIBRE	14.0 g	IRON RI	149.2 %
TOTAL PROTEIN	8.8 g	MAGNESIUM	177.2 mg
PROTEIN RI	18.0 %	MAGNESIUM RI	47.3 %
MILK PROTEIN	0.0 g	ZINC	2.5 mg
SALT	0.02 g	ZINC RI	24.7 %
SALT RI	0.4 %	IODINE	0.0000 µg
SODIUM	0.01 g	IODINE RI	0.0 %
ORGANIC ACIDS	1.18 g	CALCIUM	49.0 mg
TOTAL ALKALOIDS	0.9 g	CALCIUM RI	6.1 %
POLY HYDROXYPHENOLS	2.2 g	CHLORIDE	14.1 mg
ALCOHOL	0.0 g	CHLORIDE RI	1.8 %
VITAMIN A RETINOL	15.4 µg	POTASSIUM	893.1 mg
VITAMIN A RI	1.9 %	POTASSIUM RI	44.7 %
VITAMIN A (IU)	51	COPPER	5.0 mg
PROVITAMIN A BETA-CAROTENE	0.0000 µg	COPPER RI	502.4 %
VITAMIN B1 THIAMIN	0.15 mg	MANGANESE	0.0030 mg
VITAMIN B1 RI	13.7 %	MANGANESE RI	0.1 %
VITAMIN B2 RIBOFLAVIN	0.15 mg	FLUORIDE	0.16 mg
VITAMIN B2 RI	10.7 %	FLUORIDE RI	4.5 %
VITAMIN B3/PP NIACIN/NICOTIN	1.1 mg	SELENIUM	6.1 µg
VITAMIN B3 RI	7.0 %	SELENIUM RI	11.0 %

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VITAMIN B5 PANTOIC ACID	0.60 mg	CHROMIUM	79.1 µg
VITAMIN B5 RI	10.0 %	CHROMIUM RI	197.8 %
VITAMIN B6 PYRIDOXIN	0.080 mg	MOLYBDENUM	96.3 µg
VITAMIN B6 RI	5.4 %	MOLYBDENUM RI	192.5 %
VITAMIN B12 CYANO-COBALAMINE	0.0000 µg	ASH CONTENT	2.3 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	72.5 %	+/- 2
Dry fatfree cocoa solids	33.6 %	+/-1,5

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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Sarah e Sandy

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