CALLEBAUT®
BELGIUM 1911

CHD-CC-CRIS-02B

Product specification according to the legislation of USA

SEPHRA, LLC
12 BERT COLLINS DRIVE
THROOP PA 18512
UNITED STATES

Product Specification

Legal denomination :	Cereals with semi-sweet chocolate
Certification	Certified HALAL
Commercial name :	Dark Crispearls
Item :	CHD-CC-CRIS-02B

Typical composition

Semi-sweet chocolate 84.0% (*unsweetened chocolate*; *sugar*; *cocoa butter*; *milkfat*; *lecithin (soy)*; *natural vanilla flavor*) ; crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural vanilla flavor); glucose syrup (wheat); sugar; confectioner's glaze (arabic gum)

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	5410522743876	0.800 KG	0.820 KG	270x190x83 MM	Lam. stand-up plastic bag
BOX	5410522743869	3.200 KG	3.650 KG	256x154x268 MM	Corrugated shelf ready box

Shape	Enrobed pcs
Amount	0.8KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	138BOX/PAL

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

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Microbiological limits		Ref.Method
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
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

12 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	471 kcal	VITAMIN A RETINOL	33.687 µg
ENERGY VALUE	1,971 kJ	VITAMIN A (IU)	112
CALORIES FROM FAT	241 kcal	VITAMIN B1 THIAMIN	0.137 mg
TOTAL PROTEIN	6.3 g	VITAMIN B2 RIBOFLAVIN	0.115 mg
MILK PROTEIN	0.0 g	VITAMIN B3/PP NIACIN/NICOTIN	1.079 mg
TOTAL CARBOHYDRATES	62.6 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
SUGARS (MONO+DISACCHARIDES)	42.1 g	VITAMIN D CALCIFEROL	1.112 µg
ADDED SUGARS	41.1 g	VITAMIN D (IU)	44
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.116 mg
POLYDEXTROSE	0.00 g	VITAMIN E (IU)	3
STARCH	9.4 g	FOLATE	9.445 µg
TOTAL FAT	28.3 g	SODIUM	166.7 mg
SATURATED FATTY ACID	16.8 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
MONO UNSATURATED FATTY ACID	9.0 g	PHOSPHORUS	167.6 mg
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM	30.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	IRON	11.57 mg
CHOLESTEROL	10.3 mg	MAGNESIUM	99.3 mg
ORGANIC ACIDS	0.61 g	ZINC	1.26 mg
DIETARY FIBRE	8.2 g	IODINE	0.00 µg
TOTAL ALKALOIDS	0.46 g	CHLORIDE	7.56 mg
ALCOHOL	0.00 g	POTASSIUM	452.5 mg
POLY HYDROXYPHENOLS	1.14 g	ASH CONTENT	1.38 g

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

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0

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SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	1	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	1	OATS	0
LUPIN	0	GLUTEN	1
FRUCTOSE	1	RYE	0
CORN	1	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0

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.

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

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Kosher certification

Kosher Dairy

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

Printed on 2026/03/04 for customer SEPHRA, LLC

Evie De Vis