



VAN LEER

CHD-CA-6039701-085

Product specification according to the legislation of USA

SEPHRA, LLC
11035 TECHNOLOGY PLACE, SUITE 100
SAN DIEGO CA 92127
UNITED STATES

Product Specification

Legal denomination : Semi-sweet chocolate
Certification Certified HALAL Crescent M by IFANCA
Item : CHD-CA-6039701-085 **Reference :** 0938110-086

Typical composition

sugar; unsweetened chocolate; cocoa butter; soy lecithin; natural vanilla extract

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing milk and milk derived ingredients, and, therefore, may contain milk. The level of cross contact milk allergen 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. This product is not suitable for dairy free or vegan claims or any consumer-facing labels that do not indicate potential presence of milk. We also advise our customers to consider potential risks associated with any US State allergen content compliance initiatives. For more information please consult with your BC representative.

Delivery form

	EAN	Net weight	Gross weight
BOX	10020842938115	22.680 KG	23.890 KG
Shape		Callets	
Amount		800CT/LB	
Amount per box/bag/each		50LB/BOX	
Amount per pallet		40BOX/PAL	

Product characteristics

COUNT PER POUND 725 - 875

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	36.9 % +/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
VISCOSITY B 40C-S27-20RPM	2,650.0 - 4,150.0 cP	INTERNAL METHOD
VISCOSITY B 40C-S27-20RPM	36.0 - 56.4 °MM	INTERNAL METHOD
VISCOSITY 40C-S27-20RPM	10.6 - 16.6	INTERNAL METHOD
FINENESS (MICROMETER)	25.0 - 37.0 µm	INTERNAL METHOD

Item : CHD-CA-6039701-085	for customer 19901
Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue	
CHICAGO IL 60654 - UNITED STATES	2020/12/09 13:00:08
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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	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.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	509 kcal	VITAMIN B3 (DV)	4.1 %
ENERGY VALUE	2,128 kJ	VITAMIN B5 PANTOIC ACID	0.347 mg
CALORIES FROM FAT	316 kcal	VITAMIN B5 (DV)	6.9 %
TOTAL PROTEIN	5.2 g	VITAMIN B6 PYRIDOXIN	0.043 mg
PROTEIN (DV)	10.4 %	VITAMIN B6 (DV)	2.6 %
MILK PROTEIN	0.0 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
TOTAL CARBOHYDRATES	56.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	20.4 %	VITAMIN D CALCIFEROL	1.696 µg
SUGARS (MONO+DISACCHARIDES)	42.6 g	VITAMIN D (DV)	8.5 %
ADDED SUGARS	42.6 g	VITAMIN D (IU)	68
ADDED SUGARS (DV)	85.1 %	VITAMIN E ALPHA-TOCOPHEROL	3.018 mg
POLYOLS	0.0 g	VITAMIN E (DV)	20.1 %
POLYDEXTROSE	0.00 g	VITAMIN E (IU)	4
STARCH	2.9 g	VITAMIN H BIOTIN	0.000 mg
TOTAL FAT	36.9 g	VITAMIN H (DV)	0.0 %
TOTAL FAT (DV)	47.3 %	VITAMIN M FOLIC ACID	11.972 µg
SATURATED FATTY ACID	22.1 g	VITAMIN M (DV)	3.0 %
SATURATED FATTY ACID (DV)	110.6 %	SODIUM	4.4 mg
MONO UNSATURATED FATTY ACID	11.9 g	SODIUM (DV)	0.2 %
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN C (DV)	0.0 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	162.6 mg
CHOLESTEROL (DV)	0.0 %	PHOSPHORUS (DV)	13.0 %
ORGANIC ACIDS	0.73 g	CALCIUM	28.5 mg
DIETARY FIBRE	8.2 g	CALCIUM (DV)	2.2 %
DIETARY FIBRE (DV)	29.3 %	IRON	12.32 mg

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TOTAL ALKALOIDS	0.53 g	IRON (DV)	68.5 %
ALCOHOL	0.01 g	MAGNESIUM	102.6 mg
POLY HYDROXYPHENOLS	1.33 g	MAGNESIUM (DV)	24.4 %
VITAMIN A RETINOL	15.222 µg	ZINC	1.43 mg
VITAMIN A (DV)	1.7 %	ZINC (DV)	13.0 %
VITAMIN A (IU)	51	IODINE	0.00 µg
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE (DV)	0.0 %
VITAMIN B1 THIAMIN	0.087 mg	CHLORIDE	8.55 mg
VITAMIN B1 (DV)	7.2 %	POTASSIUM	461.2 mg
VITAMIN B2 RIBOFLAVIN	0.087 mg	POTASSIUM (DV)	9.8 %
VITAMIN B2 (DV)	6.7 %	ASH CONTENT	1.26 g
VITAMIN B3/PP NIACIN/NICOTIN	0.649 mg		

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	1
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Additional information

Calculations according to CODEX.

Typical Cocoa Content

56.6 %

Storage conditions

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

Storage Temperature : 12 - 20 °C / 54 - 68 °F

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Kosher certification

Kosher Dairy

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

Optional certifications and programs

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. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	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
UTZ cocoa mass balance	UTZ ingredients: Cocoa

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

Printed on 2020/12/09 for customer SEPHRA, LLC

Nova Guertin