



CALLEBAUT

ESTABLISHED 1911

70-30-38-2B-U76

Product specification according to the legislation of EU

F. MAYER IMPORTS PTY LTD
AQIS REG. NO. 0042775C
2-8 MCPHERSON STREET, UNIT B1
BANKSMEADOW NSW 2019
AUSTRALIA

Product Specification

Legal denomination : Dark couverture chocolate
Certification Certified HALAL
Article : 70-30-38-2B-U76
Commodity code for EU : 1806.2010

Typical composition

cocoa mass; sugar; fat-reduced cocoa powder; emulsifier: lecithins (**soya**); natural vanilla flavouring

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

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens 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. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight
UC	5410522512816	2.500 KG
BOX	5410522512809	20.000 KG

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/BOX
Amount per pallet	30BOX/PAL
Order quantity 600 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

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

Article : 70-30-38-2B-U76

for customer 8690

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

03.08.2023 05:09:40

Tel. : 053 73 02 11 Fax.: 053 78 04 63

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Physical limits

Ref.Method

LINEAR VISCOSITY 2,500 - 4,000 mPa.s

IOCCC46(2000)

Particle size : max. 3 % of the dry fatfree substance is > 30 micron.

IOCCC38(1990)

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/25g

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

24 Month (s) after production date

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

ENERGY VALUE	540 kcal	SUGARS (MONO+DISACCHARIDES)	26.3 g
TOTAL FAT	38.9 g	DIETARY FIBRE	14.0 g
SATURATED FATTY ACID	23.3 g	TOTAL PROTEIN	8.8 g
AVAILABLE CARBOHYDRATES	30.8 g	SALT	0.02 g

RI = Reference Intake

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

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

Printed on 03.08.2023 for customer F. MAYER IMPORTS PTY LTD

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Evie De Vis

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