



CHD-P64EBPU-E4-U72

Product specification according to the legislation of EU

E.M.F. TRADING LTD.
HARET SAKHR, LES OLIVIERS BUILDING
PASTEUR HOSPITAL
JOUNIEH
LEBANON

Product Specification

Legal denomination :	Dark couverture chocolate
Certification	Certified HALAL
Commercial name :	Extra bitter guayaquil
Article :	CHD-P64EBPU-E4-U72
Commodity code for EU :	1806.2010

Typical composition

cocoa mass; sugar; cocoa butter; cocoa mass Ecuador ; emulsifier: lecithin ; natural vanilla flavouring

Q Fermentation Program ingredients: 95% of cocoa mass

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

As of lot number starting with 23, this product no longer contains soya lecithin.

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	3073419313822	5,000 KG
BOX	13073419313829	20,000 KG
Shape	Pistoles	
Amount	5KG/UC	
Amount per box/bag/each	4UC/BOX	
Amount per pallet	30BOX/PAL	
Order quantity 20 KG (or multiply of this)		

Packaging information

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

Article : CHD-P64EBPU-E4-U72

for customer 3646

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28.09.2023 11:04:24

Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

p. 1 / 3



CHD-P64EBPU-E4-U72

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Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	42,2 %	+/- 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
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 under below recommended storage conditions

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

ENERGY VALUE	572 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	28,6 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.394 kJ	VITAMIN D CALCIFEROL	1,873 µg
TOTAL FAT	42,2 g	VITAMIN D RI	37,5 %
TOTAL FAT RI	60,3 %	VITAMIN D (IU)	75
SATURATED FATTY ACID	25,3 g	VITAMIN E ALPHA-TOCOPHEROL	3,381 mg
SATURATED FATTY ACID RI	126,5 %	VITAMIN E RI	28,2 %
MONO UNSATURATED FATTY ACID	13,7 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1,3 g	FOLATE	13,412 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	6,7 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	199,6 mg
AVAILABLE CARBOHYDRATES	36,2 g	PHOSPHORUS RI	28,5 %
AVAILABLE CARBOHYDRATES RI	13,9 %	IRON	15,49 mg
SUGARS (MONO+DISACCHARIDES)	33,0 g	IRON RI	110,7 %
SUGARS (MONO+DISACCHARIDES) RI	36,7 %	MAGNESIUM	126,0 mg
POLYOLS	0,0 g	MAGNESIUM RI	33,6 %
STARCH	2,7 g	ZINC	1,75 mg
DIETARY FIBRE	9,9 g	ZINC RI	17,5 %
TOTAL PROTEIN	6,3 g	IODINE	0,00 µg

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p. 2 / 3



CHD-P64EBPU-E4-U72

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PROTEIN RI	12,6 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	34,9 mg
SALT	0,01 g	CALCIUM RI	4,4 %
SALT RI	0,2 %	CHLORIDE	10,21 mg
SODIUM	5,3 mg	CHLORIDE RI	1,3 %
ORGANIC ACIDS	0,85 g	POTASSIUM	584,5 mg
TOTAL ALKALOIDS	0,64 g	POTASSIUM RI	29,2 %
POLY HYDROXYPHENOLS	1,59 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	16,870 µg	FLUORIDE	0,13 mg
VITAMIN A (IU)	56	FLUORIDE RI	3,6 %
VITAMIN B1 THIAMIN	0,106 mg	SELENIUM	4,89 µg
VITAMIN B1 RI	9,7 %	SELENIUM RI	8,9 %
VITAMIN B2 RIBOFLAVIN	0,106 mg	CHROMIUM	63,72 µg
VITAMIN B2 RI	7,6 %	CHROMIUM RI	159,3 %
VITAMIN B3/PP NIACIN/NICOTIN	0,797 mg	MOLYBDENUM	77,53 µg
VITAMIN B3 RI	5,0 %	MOLYBDENUM RI	155,1 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,46 g
VITAMIN B12 RI	0,0 %		

RI = Reference Intake

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	66,0 %	+/- 2
Dry fatfree cocoa solids	23,8 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

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

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Valentine Detalle

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p. 3 / 3