

CHD-Q70SDO-E4-U70

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	Rainforest Alliance - cocoa MB
	Certified HALAL
Commercial name :	SANTO DOMINGO
Article :	CHD-Q70SDO-E4-U70
Commodity code for EU :	1806.2010

Typical composition

cocoa mass Santo Domingo; sugar; cocoa butter; emulsifier: lecithins (**soya**); natural vanilla flavouring
Rainforest Alliance MB ingredients: Cocoa

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	3073416101101	2,500 KG
BOX	13073416101108	10,000 KG

Shape	Pistoles
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	42BOX/PAL
Order quantity 10 KG (or multiply of this)	

Packaging information

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

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Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	43,1 %	+/- 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
SALMONELLA	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

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

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

ENERGY VALUE	569 kcal	SUGARS (MONO+DISACCHARIDES)	27,0 g
TOTAL FAT	43,1 g	DIETARY FIBRE	12,0 g
SATURATED FATTY ACID	25,9 g	TOTAL PROTEIN	7,6 g
AVAILABLE CARBOHYDRATES	30,7 g	SALT	0,02 g

RI = Reference Intake

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

Dry cocoa solids	72,0 %	+/- 2
Dry fatfree cocoa solids	28,8 %	+/-1,5

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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A handwritten signature in black ink that reads 'Valentine Detalle'.

Valentine Detalle

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