



CALLEBAUT®
BELGIUM 1911

CHD-S1ZEMAD-E4-U70

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Couverture dark chocolate
Certification	Certified HALAL
Commercial name :	Zestina Madagascar
Article :	CHD-S1ZEMAD-E4-U70
Commodity code for EU :	1806.2010

This is a preliminary product specification, not to be used as final product specification
'Belgium' refers to the country of the brand.

Typical composition

cocoa mass Madagascar; sugar; cocoa butter; emulsifier: lecithin; 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	5410522753103	2,500 KG
BOX	5410522753097	10,000 KG
Shape		Callets
Amount		2,5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		48BOX/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

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	39,5 %	+/- 1,5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

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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	not detected/g	ISO16649-2
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

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

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

ENERGY VALUE	549 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	27,4 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.295 kJ	VITAMIN D CALCIFEROL	1,855 µg
TOTAL FAT	39,5 g	VITAMIN D RI	37,1 %
TOTAL FAT RI	56,4 %	VITAMIN D (IU)	74
SATURATED FATTY ACID	23,6 g	VITAMIN E ALPHA-TOCOPHEROL	3,334 mg
SATURATED FATTY ACID RI	118,2 %	VITAMIN E RI	27,8 %
MONO UNSATURATED FATTY ACID	12,8 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1,2 g	FOLATE	15,273 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	7,6 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	265,9 mg
AVAILABLE CARBOHYDRATES	33,4 g	PHOSPHORUS RI	38,0 %
AVAILABLE CARBOHYDRATES RI	12,8 %	IRON	18,86 mg
SUGARS (MONO+DISACCHARIDES)	29,6 g	IRON RI	134,7 %
SUGARS (MONO+DISACCHARIDES) RI	32,8 %	MAGNESIUM	162,4 mg
POLYOLS	0,0 g	MAGNESIUM RI	43,3 %
STARCH	3,4 g	ZINC	2,20 mg
DIETARY FIBRE	12,5 g	ZINC RI	22,0 %
TOTAL PROTEIN	7,9 g	IODINE	0,00 µg
PROTEIN RI	15,8 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	48,4 mg
SALT	0,02 g	CALCIUM RI	6,1 %
SALT RI	0,3 %	CHLORIDE	12,78 mg
SODIUM	6,7 mg	CHLORIDE RI	1,6 %
ORGANIC ACIDS	1,10 g	POTASSIUM	711,0 mg
TOTAL ALKALOIDS	0,80 g	POTASSIUM RI	35,6 %

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POLY HYDROXYPHENOLS	2,00 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,1 %
VITAMIN A RETINOL	16,656 µg	FLUORIDE	0,16 mg
VITAMIN A (IU)	55	FLUORIDE RI	4,4 %
VITAMIN B1 THIAMIN	0,129 mg	SELENIUM	5,95 µg
VITAMIN B1 RI	11,7 %	SELENIUM RI	10,8 %
VITAMIN B2 RIBOFLAVIN	0,129 mg	CHROMIUM	77,54 µg
VITAMIN B2 RI	9,2 %	CHROMIUM RI	193,9 %
VITAMIN B3/PP NIACIN/NICOTIN	1,034 mg	MOLYBDENUM	94,35 µg
VITAMIN B3 RI	6,5 %	MOLYBDENUM RI	188,7 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,83 g
VITAMIN B12 RI	0,0 %		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT, EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0

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GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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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.

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

Dry cocoa solids	69,4 %	+/- 2
Dry fatfree cocoa solids	29,9 %	+/-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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Evie De Vis

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