



CALLEBAUT®
BELGIUM 1911

CHD-P1ZETAN-U73

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Couverture dark chocolate
Certification	Certified HALAL
Commercial name :	Zestina Tanzania
Article :	CHD-P1ZETAN-U73
Commodity code for EU :	1806.9039
This is a preliminary product specification, not to be used as final product specification	

Typical composition

cocoa mass Tanzania; sugar; cocoa butter; 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	Gross weight	Dimensions (l x b x h)
UC	5410522752755	1,000 KG		
BOX	5410522752748	6,000 KG		
Shape		Callets		
Amount		1KG/UC		
Amount per box/bag/each		6UC/BOX		
Amount per pallet		64BOX/PAL		
Order quantity 6 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	46,9 %	+/- 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

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Microbiological limits		Ref.Method
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	584 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	29,2 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.444 kJ	VITAMIN D CALCIFEROL	2,073 µg
TOTAL FAT	46,9 g	VITAMIN D RI	41,5 %
TOTAL FAT RI	67,0 %	VITAMIN D (IU)	83
SATURATED FATTY ACID	28,2 g	VITAMIN E ALPHA-TOCOPHEROL	3,709 mg
SATURATED FATTY ACID RI	140,9 %	VITAMIN E RI	30,9 %
MONO UNSATURATED FATTY ACID	15,2 g	VITAMIN E (IU)	6
POLY UNSATURATED FATTY ACID	1,3 g	FOLATE	16,293 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	8,1 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	261,2 mg
AVAILABLE CARBOHYDRATES	25,2 g	PHOSPHORUS RI	37,3 %
AVAILABLE CARBOHYDRATES RI	9,7 %	IRON	20,22 mg
SUGARS (MONO+DISACCHARIDES)	21,6 g	IRON RI	144,4 %
SUGARS (MONO+DISACCHARIDES) RI	24,0 %	MAGNESIUM	164,8 mg
POLYOLS	0,0 g	MAGNESIUM RI	44,0 %
STARCH	3,5 g	ZINC	2,29 mg
DIETARY FIBRE	12,9 g	ZINC RI	22,9 %
TOTAL PROTEIN	8,1 g	IODINE	0,00 µg
PROTEIN RI	16,1 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	45,5 mg
SALT	0,02 g	CALCIUM RI	5,7 %
SALT RI	0,3 %	CHLORIDE	13,04 mg
SODIUM	6,9 mg	CHLORIDE RI	1,6 %
ORGANIC ACIDS	1,11 g	POTASSIUM	764,5 mg
TOTAL ALKALOIDS	0,83 g	POTASSIUM RI	38,2 %
POLY HYDROXYPHENOLS	2,09 g	MANGANESE	0,00 mg

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ALCOHOL	0,00 g	MANGANESE RI	0,1 %
VITAMIN A RETINOL	18,633 µg	FLUORIDE	0,17 mg
VITAMIN A (IU)	62	FLUORIDE RI	4,8 %
VITAMIN B1 THIAMIN	0,139 mg	SELENIUM	6,39 µg
VITAMIN B1 RI	12,6 %	SELENIUM RI	11,6 %
VITAMIN B2 RIBOFLAVIN	0,139 mg	CHROMIUM	83,40 µg
VITAMIN B2 RI	9,9 %	CHROMIUM RI	208,5 %
VITAMIN B3/PP NIACIN/NICOTIN	1,043 mg	MOLYBDENUM	101,47 µg
VITAMIN B3 RI	6,5 %	MOLYBDENUM RI	202,9 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,85 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
GLUTEN>20 PPM	0	COCONUT*	0

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Other substances of interest

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	77,5 %	+/-2,5
Dry fatfree cocoa solids	30,6 %	+/-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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