

**CALLEBAUT**

FESTIUM 1911

2804NV-01B**Product specification according to the legislation of EU**erhalten am 14.05.2025
STAV 371467BÄKO-ZENTRALE EG
SIEMENSSTRASSE 13-17
25462 RELLINGEN
GERMANY**Product Specification**

Legal denomination :	Dark couverture chocolate	
Certification	Certified HALAL	
Article :	2804NV-01B	Reference : 371467
Commodity code for EU :	1806.2010	

Typical composition

sugar 43,5%; cocoa mass 40,5%; cocoa butter 15,5%; emulsifier: lecithins (soya) <1%; natural vanilla flavouring <1%

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
BG	5410522650181	10,000 KG
Shape		Callets
Amount per box/bag/each		10KG/BG
Amount per pallet		78BG/PAL
Order quantity 10 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
BG	Bag	04-PE-LD

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	37,6 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	900 - 1.200 mPa.s	IOCCC46(2000)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		IOCCC116(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	558 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	27,9 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.336 kJ	VITAMIN D CALCIFEROL	1,672 µg
TOTAL FAT	37,6 g	VITAMIN D RI	33,4 %
TOTAL FAT RI	53,7 %	VITAMIN D (IU)	67
SATURATED FATTY ACID	22,5 g	VITAMIN E ALPHA-TOCOPHEROL	3,006 mg
SATURATED FATTY ACID RI	112,7 %	VITAMIN E RI	25,0 %
MONO UNSATURATED FATTY ACID	12,2 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1,2 g	FOLATE	11,023 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	5,5 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	151,8 mg
AVAILABLE CARBOHYDRATES	46,0 g	PHOSPHORUS RI	21,7 %
AVAILABLE CARBOHYDRATES RI	17,7 %	IRON	11,83 mg
SUGARS (MONO+DISACCHARIDES)	43,7 g	IRON RI	84,5 %
SUGARS (MONO+DISACCHARIDES) RI	48,5 %	MAGNESIUM	95,8 mg
POLYOLS	0,0 g	MAGNESIUM RI	25,5 %
STARCH	2,1 g	ZINC	1,33 mg
DIETARY FIBRE	7,5 g	ZINC RI	13,3 %
TOTAL PROTEIN	4,8 g	IODINE	0,00 µg
PROTEIN RI	9,6 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	26,6 mg
SALT	0,01 g	CALCIUM RI	3,3 %
SALT RI	0,2 %	CHLORIDE	8,04 mg
SODIUM	4,1 mg	CHLORIDE RI	1,0 %
ORGANIC ACIDS	0,65 g	POTASSIUM	444,6 mg
TOTAL ALKALOIDS	0,48 g	POTASSIUM RI	22,2 %

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POLY HYDROXYPHENOLS	1,21 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	15,090 µg	FLUORIDE	0,10 mg
VITAMIN A (IU)	50	FLUORIDE RI	2,8 %
VITAMIN B1 THIAMIN	0,081 mg	SELENIUM	3,71 µg
VITAMIN B1 RI	7,3 %	SELENIUM RI	6,8 %
VITAMIN B2 RIBOFLAVIN	0,081 mg	CHROMIUM	48,43 µg
VITAMIN B2 RI	5,8 %	CHROMIUM RI	121,1 %
VITAMIN B3/PP NIACIN/NICOTIN	0,605 mg	MOLYBDENUM	58,93 µg
VITAMIN B3 RI	3,8 %	MOLYBDENUM RI	117,9 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,13 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*	1	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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Other substances of interest

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	1	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	55,6 %	+/-1,5
Dry fatfree cocoa solids	18,0 %	+/- 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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Evie De Vis

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