

CHD-N90389-S58

Product specification according to the legislation of Singapore

Product Specification

Legal denomination :	Dark chocolate
Certification	Certified HALAL
Item :	CHD-N90389-S58
Commodity code for SG :	1806.2090

This is a preliminary product specification, not to be used as final product specification

Typical composition

cocoa mass; sugar; cocoa powder; emulsifier: soya lecithin

Possible allergen cross contact during processing

May contain : Milk

Delivery form

Shape	Callets
Amount per box/bag/each	25KG/BOX
Amount per pallet	21BOX/PAL
Order quantity 25 KG (or multiply of this)	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.9 %	+/- 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
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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

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p. 1 / 2

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

ENERGY VALUE	538 kcal	TOTAL FAT	38.9 g
TOTAL PROTEIN	8.9 g	SATURATED FATTY ACID	23.3 g
AVAILABLE CARBOHYDRATES	30.1 g	DIETARY FIBRE	14.2 g
SUGARS (MONO+DISACCHARIDES)	25.7 g	SODIUM	8.9 mg
POLYOLS	0.0 g		

Legal and additional information

Dry cocoa solids	72.4 %	+/- 2
Dry nonfat cocoa solids	33.8 %	+/-1,5

Recommended storage conditions

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

Kosher certification

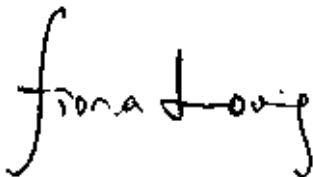
Kosher : None

Optional certifications and programs

Cocoa Horizons Foundation Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

Please refer to your contract for the option(s) chosen.

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