



**CALLEBAUT**

ESTABLISHED 1911

**VH-9401-E4-U70**

**Product specification according to the legislation of EU**

RESO FINE FOODS LIMITED  
11 VEGA PLACE, ROSEDALE  
0632 AUCKLAND  
NEW ZEALAND

### Product Specification

**Legal denomination :** Chocolate  
**Commercial name :** Baking drops L  
**Article :** VH-9401-E4-U70  
**Commodity code for EU :** 1806.2030

### Typical composition

cocoa mass; sugar; dextrose; emulsifier: lecithin (**soya**)

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

	<b>EAN</b>	<b>Net weight</b>
UC	5410522516593	2.500 KG
BOX	5410522516586	10.000 KG

Shape	Chips
Amount	2,5KG/UC
Amount	6.500CT/KG
Amount per box/bag/each	4UC/BOX
Amount per pallet	42BOX/PAL
Order quantity 10 KG (or multiply of this)	

### Product characteristics

COUNT PER KG 6,000 - 7,000 /kg

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27.8 %	+/- 1.5	IOCCC14(1972)

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BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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for customer 13649

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Particle size : 12-30 % of the dry fatfree substance is &gt; 30 micron.

IOCCC116(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

ISO6579-1

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

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

ENERGY VALUE	504 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	25.2 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,107 kJ	VITAMIN D CALCIFEROL	1.230 µg
TOTAL FAT	27.8 g	VITAMIN D RI	24.6 %
TOTAL FAT RI	39.8 %	VITAMIN D (IU)	49
SATURATED FATTY ACID	16.7 g	VITAMIN E ALPHA-TOCOPHEROL	2.232 mg
SATURATED FATTY ACID RI	83.3 %	VITAMIN E RI	18.6 %
MONO UNSATURATED FATTY ACID	9.0 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	10.869 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.4 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	182.2 mg
AVAILABLE CARBOHYDRATES	52.4 g	PHOSPHORUS RI	26.0 %
AVAILABLE CARBOHYDRATES RI	20.2 %	IRON	13.97 mg
SUGARS (MONO+DISACCHARIDES)	49.5 g	IRON RI	99.8 %
SUGARS (MONO+DISACCHARIDES) RI	55.0 %	MAGNESIUM	115.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	30.7 %
STARCH	2.5 g	ZINC	1.60 mg
DIETARY FIBRE	9.1 g	ZINC RI	16.0 %
TOTAL PROTEIN	5.7 g	IODINE	0.00 µg
PROTEIN RI	11.5 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	31.9 mg
SALT	0.01 g	CALCIUM RI	4.0 %
SALT RI	0.2 %	CHLORIDE	9.59 mg

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SODIUM	5.0 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	0.77 g	POTASSIUM	523.8 mg
TOTAL ALKALOIDS	0.58 g	POTASSIUM RI	26.2 %
POLY HYDROXYPHENOLS	1.45 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	11.035 µg	FLUORIDE	0.11 mg
VITAMIN A (IU)	37	FLUORIDE RI	3.2 %
VITAMIN B1 THIAMIN	0.097 mg	SELENIUM	4.24 µg
VITAMIN B1 RI	8.8 %	SELENIUM RI	7.7 %
VITAMIN B2 RIBOFLAVIN	0.097 mg	CHROMIUM	55.36 µg
VITAMIN B2 RI	6.9 %	CHROMIUM RI	138.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.727 mg	MOLYBDENUM	67.35 µg
VITAMIN B3 RI	4.5 %	MOLYBDENUM RI	134.7 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.36 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

**Additional allergen information: presence as ingredient or through cross contact on production line**

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	0
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
MAIZE	1		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts \* : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

\*\* : excl. fully refined oil/fat

"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	49.5 %	+/-1,5
Dry fatfree cocoa solids	21.7 %	+/- 1

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

**Storage conditions**

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

**Kosher certification**

**Kosher Dairy**

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Products with "best before" until 15.03.2024 are not kosher certified and do not carry the kosher sign on the label.

Printed on 09.05.2022 for customer RESO FINE FOODS LIMITED

Evie De Vis

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