



Product Specification

HC7243AABUC0010A10

Sales code 1005778

Effective Date 01-Jun-2019

Printed Date 03-Jun-2019

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Cargill NV
Cargill Cocoa and Chocolate
Drève Gustave Fache 13, 7700 Mouscron (Belgium)

Tel +32 (0)56 85 36 00
Fax +32 (0)56 85 36 01
www.cargillcocoachocolate.com

Please note that the address mentioned above does not refer to the manufacturing plant of this product, but to our head office for Cargill NV, division Cocoa & Chocolate

Cargill Cocoa & Chocolate is a trade name of Cargill NV. Registered office: Bedrijvenlaan 9, B-2800 Mechelen.

General Information

Product description

Form	Solid	
Shape	Button	
Packing Unit	Box	
Packing Unit Weight	10	kg

Shelf life and storage conditions

Duration in solid form	731	days
Moisture in solid form	1	%

Storage in a cool and dry place (15-20°C, relative humidity < 60%), free from foreign odours and/or direct sunlight

Ingredient Declaration

Ingredients: 63.6% Cocoa mass, 25.9% Sugar, 10.0% Cocoa butter, < 1.0% Emulsifier (E322 (SOYA)), < 1.0% Natural vanilla flavouring.

May contain the following allergens:

Milk and products thereof (including lactose)

Legal Declaration

The legal name(s) and legal value(s) expressed in % are subject to several minimum contents, based on the theoretical recipe and calculated after deduction of optional ingredient in compliance with the EU directive 2000/36/EC, as amended.

Agreed Specification

	Min
Total fat content	43
Cocoa solids	72
	Max
Moisture	1

Legal name(s)

EU Denomination	Suggestion: Couverture chocolate + qualification
French Denomination	Suggestion: Chocolat de couverture + mention ou qualificatif
German Denomination	Empfohlen: Bitterschokoladenkuvertüre

Other legal denomination possibilities:

Chocolate
Chocolate + qualification
Couverture chocolate
Couverture chocolate + qualification



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Chocolate "vermicelli" or "flakes" (in granules/flakes)

EU Directive values

	Theoretical
Dry cocoa solids	73.0
Dry defatted cocoa solids	29.1
Cocoa fat	43.9
Dry milk solids	0.0
Dry defatted milk solids	0.0
Milk fat	0.0
Cocoa and milk fat	43.9
Total vegetable fat (CBE)	0.0

Custom code / CN code	1806.20.10
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Nutritional Information

Average values per 100g

	Typical	UoM	
Energy (kcal)	589.00	kcal	
Energy (kJ)	2442.00	kJ	
Fat	Total	44.51	g
Fat	saturated	26.82	g
Fat	mono-unsaturated	15.60	g
Fat	poly-unsaturated	1.89	g
Fat	trans fats	0.37	g
Carbohydrates	Total	32.82	g
Carbohydrates	Sugars	26.11	g
Carbohydrates	Polyols	0.00	g
Carbohydrates	Starch	3.05	g
Dietary Fiber	Total	10.60	g
Protein		8.11	g
Salt		7.38	mg
Moisture		0.65	g
Ash		2.17	g

The mentioned nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data originates from literature and/or supplier technical information. Energy values are calculated following the EU regulation 1169/2011, as amended.

Claims

Belgian appellation



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Kosher dairy

Halal

Vegetarian

Lacto-vegetarian

Allergens

	Present	May contain
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Wheat	<input type="checkbox"/>	<input type="checkbox"/>
Rye	<input type="checkbox"/>	<input type="checkbox"/>
Barley	<input type="checkbox"/>	<input type="checkbox"/>
Oat	<input type="checkbox"/>	<input type="checkbox"/>
Spelt	<input type="checkbox"/>	<input type="checkbox"/>
Kamut	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Almond	<input type="checkbox"/>	<input type="checkbox"/>
Hazelnut	<input type="checkbox"/>	<input type="checkbox"/>
Walnut	<input type="checkbox"/>	<input type="checkbox"/>
Cashew	<input type="checkbox"/>	<input type="checkbox"/>
Pecan nut	<input type="checkbox"/>	<input type="checkbox"/>
Brazilian nut	<input type="checkbox"/>	<input type="checkbox"/>
Pistachio nut	<input type="checkbox"/>	<input type="checkbox"/>
Macadamia nut	<input type="checkbox"/>	<input type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>

Present => Allergen is present through the ingredients

May contain => Allergen may be present through cross-contamination of ingredients or via shared production lines

Sulphur dioxide < 10 ppm: allergen labelling not required

In accordance with EU regulation 1169/2011, as amended

Analytical Parameters



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Physical parameters

		Min	Max	UoM	Method
Fineness	µm		24	µm	Micrometer screw
Viscosity	Rheomat Polynom	1.1	1.6	Pa.s	ICA 46, 2000
Yield Value	Rheomat Polynom	8.0	12.0	Pa	ICA 46, 2000

Microbiological Parameters

		Max	UoM	Method
Total viable count		5000	CFU/g	ISO 4833-1 (2013) PCA 48h/37°C
Moulds		50	CFU/g	ISO 21527-2 (2008) YGC 72h/30°C
Yeasts		50	CFU/g	ISO 21527-2 (2008) YGC 72h/30°C
Enterobacteriaceae		10	CFU/g	ISO 21528 (2004)

		UoM	Method
Salmonella	absent	/250g	ISO 6579 (2002) PCR

Remarks

This specification is valid till two years from printed date and supersedes all previous specifications of the same product.

Approved by:

Wout Cliteur

Cocoa and Chocolate FSQR Director for Europe