



# CHD-X50FNOI-E4-U72

## Product specification according to the legislation of EU

E.M.F. TRADING LTD.  
HARET SAKHR, LES OLIVIERS BUILDING  
PASTEUR HOSPITAL  
JOUNIEH  
LEBANON

### Product Specification

<b>Legal denomination :</b>	Dark chocolate
<b>Certification</b>	Certified HALAL
<b>Commercial name :</b>	FORCE NOIRE
<b>Article :</b>	CHD-X50FNOI-E4-U72
<b>Commodity code for EU :</b>	1806.2030

### Typical composition

cocoa mass ; sugar ; cocoa butter ; emulsifier: lecithins (**soya**) ; 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

	<b>EAN</b>	<b>Net weight</b>
UC	3073416100838	5,000 KG
BOX	13073416100835	20,000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL
Order quantity 20 KG (or multiply of this)		

### Packaging information

<b>Packaging unit</b>	<b>Packaging material</b>	<b>Identification code</b>
UC	Bag	07-O
BOX	Box	20-PAP

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	29,2 %	+/- 1,5	IOCCC14(1972)

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for customer 3646

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

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### Chemical limits Ref.Method

### Physical limits Ref.Method

CASSON VISCOSITY	max 7.500 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	40,00 - 60,00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		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	not detected/g	ISO16649-2
SALMONELLAE	not detected/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 under below recommended storage conditions

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

ENERGY VALUE	507 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	25,3 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.120 kJ	VITAMIN D CALCIFEROL	1,275 µg
TOTAL FAT	29,2 g	VITAMIN D RI	25,5 %
TOTAL FAT RI	41,8 %	VITAMIN D (IU)	51
SATURATED FATTY ACID	17,5 g	VITAMIN E ALPHA-TOCOPHEROL	2,329 mg
SATURATED FATTY ACID RI	87,3 %	VITAMIN E RI	19,4 %
MONO UNSATURATED FATTY ACID	9,4 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1,0 g	FOLATE	11,046 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	5,5 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	189,2 mg
AVAILABLE CARBOHYDRATES	49,9 g	PHOSPHORUS RI	27,0 %
AVAILABLE CARBOHYDRATES RI	19,2 %	IRON	14,73 mg
SUGARS (MONO+DISACCHARIDES)	47,3 g	IRON RI	105,2 %
SUGARS (MONO+DISACCHARIDES) RI	52,6 %	MAGNESIUM	119,4 mg
POLYOLS	0,0 g	MAGNESIUM RI	31,8 %
STARCH	2,6 g	ZINC	1,66 mg
DIETARY FIBRE	9,0 g	ZINC RI	16,6 %
TOTAL PROTEIN	5,9 g	IODINE	0,00 µg

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PROTEIN RI	11,8 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	33,1 mg
SALT	0,01 g	CALCIUM RI	4,1 %
SALT RI	0,2 %	CHLORIDE	9,92 mg
SODIUM	5,1 mg	CHLORIDE RI	1,2 %
ORGANIC ACIDS	0,81 g	POTASSIUM	976,9 mg
TOTAL ALKALOIDS	0,60 g	POTASSIUM RI	48,8 %
POLY HYDROXYPHENOLS	1,31 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	11,436 µg	FLUORIDE	0,12 mg
VITAMIN A (IU)	38	FLUORIDE RI	3,5 %
VITAMIN B1 THIAMIN	0,101 mg	SELENIUM	4,63 µg
VITAMIN B1 RI	9,2 %	SELENIUM RI	8,4 %
VITAMIN B2 RIBOFLAVIN	0,101 mg	CHROMIUM	60,40 µg
VITAMIN B2 RI	7,2 %	CHROMIUM RI	151,0 %
VITAMIN B3/PP NIACIN/NICOTIN	0,755 mg	MOLYBDENUM	73,48 µg
VITAMIN B3 RI	4,7 %	MOLYBDENUM RI	147,0 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	2,44 g
VITAMIN B12 RI	0,0 %		

RI = Reference Intake

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

Dry cocoa solids	51,5 %	+/-1,5
Dry fatfree cocoa solids	22,3 %	+/- 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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Valentine Detalle

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