



Product Specification

Vantage House Code: SCC318

HC5435AJBUC0010Y00

Sales code 1177705

Effective Date 29-Jan-2019

Printed Date 07-Feb-2019

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Cargill N.V.
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 N.V., division Cocoa & Chocolate

Cargill Cocoa & Chocolate is a trade name of Cargill NV. Registered office: Haven 506, Muisbroeklaan 46 B-2030 Antwerpen

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: 44.8% Sugar, 38.8% Cocoa mass, 13.9% Cocoa butter, 2.0% Fat-reduced cocoa powder, < 1.0% Emulsifier (E322 (SOYA)), < 1.0% Vanilla extract.

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	34
Cocoa solids	53

	Max
Moisture	1

Legal name(s)

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

Other legal denomination possibilities:

Chocolate
Chocolate + qualification
Couverture chocolate
Couverture chocolate + qualification
Chocolate "vermicelli" or "flakes" (in granules/flakes)



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EU Directive values

	Theoretical
Dry cocoa solids	54.3
Dry defatted cocoa solids	19.5
Cocoa fat	34.9
Dry milk solids	0.0
Dry defatted milk solids	0.0
Milk fat	0.0
Cocoa and milk fat	34.9
Total vegetable fat (CBE)	0.0
Custom code / CN code	1806.20.10

Nutritional Information

Average values per 100g

	Typical	UoM
Energy (kcal)	554.00	kcal
Energy (kJ)	2307.00	kJ
Fat Total	35.35	g
Fat saturated	21.26	g
Fat mono-unsaturated	12.39	g
Fat poly-unsaturated	1.53	g
Fat trans fats	0.27	g
Carbohydrates Total	49.41	g
Carbohydrates Sugars	44.93	g
Carbohydrates Polyols	0.00	g
Carbohydrates Starch	2.06	g
Dietary Fiber Total	7.12	g
Protein	5.43	g
Salt	6.33	mg
Moisture	0.48	g
Ash	1.47	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

Fairtrade Sourced Cocoa mass balance (FSC MB)

Belgian appellation



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Kosher dairy

Halal

Vegetarian

Lacto-vegetarian

Allergens

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

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		22	µm	Micrometer screw
Viscosity	Rheomat Casson	0.8	1.6	Pa.s	ICA 46, 2000
Yield Value	Rheomat Casson	0.0	15.0	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