



Product Specification

Vantage House Code: SCC328

HC7244ACBUC0010C01

Sales code 1225674

Effective Date 10-Aug-2020

Printed Date 10-Aug-2020

Page 1 of 4

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

Item Description

Sale name	Vanova
-----------	--------

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: 39.2% Cocoa mass, 26.9% Sugar, 21.2% Cocoa butter, 12.2% 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	43
Cocoa solids	71
	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



Product Specification

Vantage House Code: SCC328

HC7244ACBUC0010C01

Sales code 1225674

Effective Date 10-Aug-2020

Printed Date 10-Aug-2020

Page 2 of 4

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.

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

EU Directive values

	Theoretical
Dry cocoa solids	72.0
Dry defatted cocoa solids	28.6
Cocoa fat	43.4
Dry milk solids	0.0
Dry defatted milk solids	0.0
Milk fat	0.0
Cocoa and milk fat	43.4
Total vegetable fat (CBE)	0.0

Custom code / CN code	1806.20.10
-----------------------	------------

Nutritional Information

Average values per 100g

	Typical	UoM
Energy (kcal)	585.00	kcal
Energy (kJ)	2427.00	kJ
Fat Total	43.89	g
Fat saturated	26.43	g
Fat mono-unsaturated	15.42	g
Fat poly-unsaturated	1.87	g
Trans Fatty Acids	0.36	g
Trans Fatty Acids on total fat	0.82	g/100g fat
Carbohydrates Total	33.54	g
Carbohydrates Sugars	27.08	g
Carbohydrates Polyols	0.00	g
Carbohydrates Starch	3.07	g
Dietary Fiber Total	10.52	g
Protein	7.93	g
Salt	13.92	mg
Moisture	0.84	g
Ash	2.16	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.



Vantage House Code: SCC328

Product Specification

HC7244ACBUC0010C01

Sales code 1225674

Effective Date 10-Aug-2020

Printed Date 10-Aug-2020

Page 3 of 4

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.

Claims

Belgian origin

The place of provenance for the cocoa beans is non-EU and the country of origin of the sugar is EU and non-EU following the Commission implementing regulation (EU) 2018/775 of 28 May 2018 laying down rules for the application of Article 26 (3) of Regulation (EU) No 1169/2011, as amended.

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"/>



Product Specification

Vantage House Code: SCC328

HC7244ACBUC0010C01

Sales code 1225674

Effective Date 10-Aug-2020

Printed Date 10-Aug-2020

Page 4 of 4

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.

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

Physical parameters

		Min	Max	UoM	Method
Fineness	µm		23	µm	Micrometer screw
Viscosity	Rheomat Polynom	0.7	1.4	Pa.s	ICA 46, 2000
Yield Value	Rheomat Polynom	6.0	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 document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.

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

Approved by:

Wout Clictour

Cocoa and Chocolate FSQR Director for Europe