



Vantage House Code: SCC872

**STEWART & ARNOLD**  
GREAT BRITISH CHOCOLATE**CHD-P55SA-498****Product specification according to the legislation of EU****Product Specification**

<b>Legal denomination :</b>	Chocolate
<b>Article :</b>	CHD-P55SA-498
<b>Commodity code for EU :</b>	1806.2010
<b>Country claim :</b>	British Made

**Typical composition**

cocoa mass 49.0%; sugar 40.5%; cocoa butter 10.0%; emulsifier: sunflower lecithin &lt;1%; natural vanilla flavouring &lt;1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Made with West-African beans

**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**

EAN	Net weight
BOX 5410522611335	20.000 KG
Shape	Buttons
Amount per box/bag/each	20KG/BOX
Amount per pallet	40BOX/PAL
Order quantity 20 KG (or multiply of this)	

**Product characteristics**

DIAMETER	22.0 - 30.0 mm
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**Chemical limits**

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.6 %	+/- 1.5	IOCCC14(1972)

**Physical limits**

		Ref.Method
LINEAR VISCOSITY	1,000 - 2,000 mPa.s	IOCCC46(2000)
CASSON YIELD VALUE	5.00 - 10.00 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

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for customer

Barry Callebaut (UK) Ltd - Wildmere Industrial Estate - Oxfordshire

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COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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	547 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.4 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,290 kJ	VITAMIN D CALCIFEROL	1.626 µg
TOTAL FAT	36.6 g	VITAMIN D RI	32.5 %
TOTAL FAT RI	52.3 %	VITAMIN D (IU)	65
SATURATED FATTY ACID	21.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.929 mg
SATURATED FATTY ACID RI	109.6 %	VITAMIN E RI	24.4 %
MONO UNSATURATED FATTY ACID	11.8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN M FOLIC ACID	12.681 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN M RI	6.3 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	182.3 mg
AVAILABLE CARBOHYDRATES	43.7 g	PHOSPHORUS RI	26.0 %
AVAILABLE CARBOHYDRATES RI	16.8 %	IRON	13.46 mg
SUGARS (MONO+DISACCHARIDES)	40.7 g	IRON RI	96.2 %
SUGARS (MONO+DISACCHARIDES) RI	45.2 %	MAGNESIUM	115.1 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	9.48 mg
SODIUM	4.9 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	0.77 g	POTASSIUM	502.0 mg
TOTAL ALKALOIDS	0.58 g	POTASSIUM RI	25.1 %
POLY HYDROXYPHENOLS	1.45 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	14.647 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	49	FLUORIDE RI	2.8 %

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VITAMIN B1 THIAMIN	0.098 mg	SELENIUM	3.78 µg
VITAMIN B1 RI	8.9 %	SELENIUM RI	6.9 %
VITAMIN B2 RIBOFLAVIN	0.098 mg	CHROMIUM	49.31 µg
VITAMIN B2 RI	7.0 %	CHROMIUM RI	123.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.728 mg	MOLYBDENUM	59.99 µg
VITAMIN B3 RI	4.6 %	MOLYBDENUM RI	120.0 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.34 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**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	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	1
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	0		

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	58.4 %	+/-1,5
Dry fatfree cocoa solids	21.8 %	+/- 1

**Storage conditions**

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

**Kosher certification****Kosher** : None

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**STEWART ARNOLD**

Great British Chocolate

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Printed on 29.03.2021

*Sarah E Sandy,*

Sarah Sandy

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