CALLEBAUT

BELGIUM 1911

TB-55-8-356

Product specification according to the legislation of Australia

F. MAYER IMPORTS PTY LTD
AQIS REG. NO. 0042775C
2-8 MCPHERSON STREET, UNIT B1
BANKSMEADOW NSW 2019
AUSTRALIA

Product Specification

Legal denomination :	Chocolate
Certification	Certified HALAL
Item :	TB-55-8-356
Commodity code for EU :	1806.3290

Typical composition (rounded percentages)

sugar**;** cocoa mass**;** cocoa butter**;** emulsifier: lecithin (**soy**)**;** natural vanilla flavouring; **milk**

Contains: soy, milk

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

Effective from the 8th January, 2024, the specification based on Australian legislation for the dark chocolates and compound products produced on shared lines with milk ingredients now includes the ingredient "milk" as the last ingredient in the ingredients statement. In addition, the precautionary allergen labeling statement ("May Contain Milk") has been removed from the specification document. The specification based on Australian legislation now incorporates the Plain English Allergen Labelling (PEAL).

Due to complexity of the supply chain and operation, imported products will continue to have existing labelling. Please rely on the specification based on Australian legislation as the reference for labelling purposes in Australia and New Zealand. Locally made products have implemented the changes above on the specification and labels accordingly.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522082074	1.600 KG		
EA	5410522204391	1.600 KG	1.777 KG	
BOX	13073416012411	24.000 KG		

Shape	Sticks
Amount	1,6KG/UC
Amount per box/bag/each	15UC/BOX
Amount per pallet	30BOX/PAL

Order quantity 15 EA (24 KG) (or multiply of this)

Product characteristics

LENGTH	77.0 - 79.0 mm
WIDTH	11.0 - 13.0 mm

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

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Chemical limits			Ref.Method
TOTAL FAT CONTENT	25.6 %	+/- 1.5	IOCCC14(1972)

Physical limits	Ref.Method
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.	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/375g	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	2,117 kJ	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE	504 kcal	VITAMIN C RDA	0.0 %
TOTAL PROTEIN	5.0 g	VITAMIN D CALCIFEROL	1.126 µg
MILK PROTEIN	0.0 g	VITAMIN D RDA	45.0 %
CARBOHYDRATES	59.6 g	VITAMIN D (IU)	45
SUGARS (MONO+DISACCHARIDES)	54.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.054 mg
POLYOLS	0.0 g	VITAMIN E (IU)	3
STARCH	2.2 g	FOLATE	9.476 µg
TOTAL FAT	25.6 g	FOLATE RDA	4.7 %
SATURATED FATTY ACID	15.3 g	SODIUM	4.3 mg
MONO UNSATURATED FATTY ACID	8.3 g	PHOSPHORUS	159.5 mg
POLY UNSATURATED FATTY ACID	0.9 g	PHOSPHORUS RDA	19.9 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON	12.45 mg
CHOLESTEROL	0.0 mg	IRON RDA	124.5 %
ORGANIC ACIDS	0.68 g	MAGNESIUM	100.6 mg
DIETARY FIBRE	7.9 g	ZINC	1.40 mg
TOTAL ALKALOIDS	0.51 g	IODINE	0.00 µg
ALCOHOL	0.00 g	IODINE RDA	0.0 %
POLY HYDROXYPHENOLS	1.27 g	CALCIUM	28.0 mg
VITAMIN A RETINOL	10.100 µg	CALCIUM RDA	3.5 %

VITAMIN A (IU)	34	CHLORIDE	8.58 mg
VITAMIN B1 THIAMIN	0.085 mg	POTASSIUM	467.3 mg
VITAMIN B1 RDA	8.5 %	MANGANESE	0.01 mg
VITAMIN B2 RIBOFLAVIN	0.085 mg	FLUORIDE	0.10 mg
VITAMIN B2 RDA	5.7 %	SELENIUM	3.90 µg
VITAMIN B3/PP NIACIN/NICOTIN	0.636 mg	CHROMIUM	50.88 µg
VITAMIN B3 RDA	4.0 %	MOLYBDENUM	61.90 µg
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 g
VITAMIN B12 RDA	0.0 %		

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	RYE	0
LACTOSE	1	GLUTEN	0
EGGS AND PRODUCTS THEREOF	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
SOY*	1	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED SOYBEAN OIL/FAT	1	HYBRIDIZED STRAINS OF CEREALS	0
FISH (INCL. SQUID)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	ALMONDS*	0
PEANUTS*	0	BRAZIL NUT*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
CELERY PRODUCTS	0	PECAN NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CASHEW NUT*	0
OATS	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent
*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	ALCOHOL	0
PORK	0	ASPARTAME	0
CHICKEN	0	BUCKWHEAT	0
FRUCTOSE	1	WHEAT B. GLUC. SYRUP INC. DEX.	0
MAIZE	0	BARLEY BASED GLUCOSE SYRUP	0
VANILLIN	1	LACTITOL	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0

Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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Legal data in chocolate part

Dry cocoa solids (according to CODEX)	min 44.0 %

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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