



# Product Specification

HC4424AADNC0010A01

Sales code 946761

Effective Date 26-Nov-2021

Printed Date 03-Oct-2022

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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](http://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

### Product description

Form	Solid	
Shape	Drop (non vibrated)	
Count	7500	units/kg
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: 54.2% Sugar, 44.6% Cocoa mass, < 1.0% Cocoa butter, < 1.0% Emulsifier (E322 (SOYA)), < 1.0% Vanilla flavouring.**

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	24
Cocoa solids	44
	Max
Moisture	1

### Legal name(s)

EU Denomination	Suggestion: Chocolate
French Denomination	Suggestion: Chocolat
German Denomination	Empfohlen: Schokolade

Other legal denomination possibilities:

Chocolate
Chocolate "vermicelli" or "flakes" (in granules/flakes)

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### EU Directive values

	Theoretical
Dry cocoa solids	44.8
Dry defatted cocoa solids	20.4
Cocoa fat	24.4
Dry milk solids	0.0
Dry defatted milk solids	0.0
Milk fat	0.0
Cocoa and milk fat	24.4
Total vegetable fat (CBE)	0.0
Custom code / CN code	1806.20.50

### Nutritional Information

#### Average values per 100g

	Typical	UoM
Energy (kcal)	501.00	kcal
Energy (kJ)	2096.00	kJ
Fat Total	25.00	g
Fat saturated	14.98	g
Fat mono-unsaturated	8.69	g
Fat poly-unsaturated	1.13	g
Trans Fatty Acids	0.23	g
Trans Fatty Acids on total fat	0.90	g/100g fat
Carbohydrates Total	59.10	g
Carbohydrates Sugars	54.39	g
Carbohydrates Polyols	0.00	g
Carbohydrates Starch	2.14	g
Dietary Fiber Total	7.43	g
Protein	5.69	g
Salt	5.57	mg
Moisture	0.48	g
Ash	1.54	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

Kosher dairy
Halal



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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"/>

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

### Microbiological Parameters

	Max	UoM	Method
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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 21528-2 (2017)

		UoM	Method
Salmonella	absent	/250g	ISO 6579 (2017) / PCR

## Remarks

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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