



CALLEBAUT

ESTABLISHED 1911

NCP-10C101-CAL-A99

Product specification according to the legislation of USA

LINNEA'S CANDY
4149 KARG INDUSTRIAL PARKWAY
KENT OH 44240
UNITED STATES

Product Specification

Legal denomination : Cocoa powder natural
Commercial name : 10/12 Natural
Item : NCP-10C101-CAL-A99

Typical composition

cocoa powder

Delivery form

Shape Powder

Product characteristics

Appearance : brown
Colour : light brown
Smell and taste : typical for a cocoa powder without off-taste

Chemical limits

		Ref.Method
MOISTURE	max 5 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	10.0 - 12.0 %	IOCCC14(1972)
pH	5.0 - 6.1 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL
ASHES (F.F.D.M)	max 10.0 %	IOCCC16(1973)

Physical limits

		Ref.Method
FINENESS (200 MESH)	99.60 - 100.00 %	IOCCC 38 (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	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>

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for customer 38318

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

2018/04/26 10:27:45

Tel. : + 1 312 4967300 Fax.: + 1 312 4967399

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Microbiological limits

Ref.Method

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	211 kcal	VITAMIN B3 (DV)	14.5 %
ENERGY VALUE	881 kJ	VITAMIN B5 PANTOIC ACID	1.600 mg
CALORIES FROM FAT	92 kcal	VITAMIN B5 (DV)	16.0 %
TOTAL PROTEIN	22.9 g	VITAMIN B6 PYRIDOXIN	0.200 mg
PROTEIN (DV)	45.8 %	VITAMIN B6 (DV)	10.0 %
MILK PROTEIN	0.0 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
TOTAL CARBOHYDRATES	57.6 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	19.2 %	VITAMIN D CALCIFEROL	4.700 µg
SUGARS (MONO+ DISACCHARIDES)	0.5 g	VITAMIN D (DV)	47.0 %
POLYDEXTROSE	0.00 g	VITAMIN D (IU)	188
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	8.300 mg
STARCH	10.0 g	VITAMIN E (DV)	27.7 %
TOTAL FAT	11.0 g	VITAMIN E (IU)	12
TOTAL FAT (DV)	16.9 %	VITAMIN H BIOTIN	0.000 mg
SATURATED#FATTY#ACID	6.6 g	VITAMIN H (DV)	0.0 %
SATURATED#FATTY#ACID (DV)	33.1 %	VITAMIN M FOLIC ACID	41.800 µg
#MONO#UNSATURATED#FATTY#ACID	3.6 g	VITAMIN M (DV)	10.5 %
#POLY UNSATURATED#FATTY#ACID	0.3 g	SODIUM	19.1 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	SODIUM (DV)	0.8 %
CHOLESTEROL	0.0 mg	VITAMIN C L-ASCORBIC ACID	0.000 mg
CHOLESTEROL (DV)	0.0 %	VITAMIN C (DV)	0.0 %
ORGANIC ACIDS	2.90 g	PHOSPHORUS	730.3 mg
DIETARY FIBRE	36.2 g	PHOSPHORUS (DV)	91.3 %
DIETARY FIBRE (DV)	144.8 %	CALCIUM	126.9 mg
TOTAL ALKALOIDS	2.30 g	CALCIUM (DV)	12.7 %
CAFFEINE	0.23 g	IRON	13.80 mg
THEOBROMINE	2.07 g	IRON (DV)	76.7 %
ALCOHOL	0.00 g	MAGNESIUM	460.9 mg
POLY HYDROXYPHENOLS	5.70 g	MAGNESIUM (DV)	115.2 %
VITAMIN A RETINOL	41.800 µg	ZINC	6.50 mg
VITAMIN A (DV)	2.8 %	ZINC (DV)	43.3 %
VITAMIN A (IU)	139	IODINE	0.00 µg
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE (DV)	0.0 %
VITAMIN B1 THIAMIN	0.400 mg	CHLORIDE	35.60 mg

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VITAMIN B1 (DV)	26.7 %	POTASSIUM	1,500.0 mg
VITAMIN B2 RIBOFLAVIN	0.400 mg	POTASSIUM (DV)	42.9 %
VITAMIN B2 (DV)	23.5 %	ASH CONTENT	5.00 g
VITAMIN B3/PP NIACIN/NICOTIN	2.900 mg	ISOMALTULOSE	0.00 g

Additional allergens info

MILK PROTEINS	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	OTHER NUTS *	0
EGG PRODUCTS	0	HAZELNUT OIL, ALMOND OIL	0
SOY PROTEINS	0	PEANUTS	0
SOY OIL	0	PEANUT OIL	0
LUPIN	0	SESAME PRODUCTS	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	0
BEEF	0	CELERY	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH	0	FRUCTOSE	1
CRUSTACEAN AND SHELL-FISH	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS	0	SUITABLE FOR VEGANS	1
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

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

Storage conditions

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

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Pareve

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 2018/04/26 for customer LINNEA'S CANDY

Danya Reale

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