



Product Specification

HC5433AABUC0010A10

Sales code 1005719

Effective Date 29-Oct-2020

Printed Date 30-Oct-2020

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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

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	Noir 54
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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: 46.4% Cocoa mass, 44.5% Sugar, 8.6% Cocoa butter, < 1.0% Emulsifier (E322 (SOYA)), < 1.0% Natural 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	33
Cocoa solids	54
	Max
Moisture	1

Legal name(s)

EU Denomination	Suggestion: Couverture chocolate + qualification
French Denomination	Suggestion: Chocolat de couverture + mention ou qualificatif
German Denomination	Empfohlen: Zartbitterschokoladenkuvertüre

Other legal denomination possibilities:

Chocolate



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

EU Directive values

	Theoretical
Dry cocoa solids	54.6
Dry defatted cocoa solids	21.2
Cocoa fat	33.3
Dry milk solids	0.0
Dry defatted milk solids	0.0
Milk fat	0.0
Cocoa and milk fat	33.3
Total vegetable fat (CBE)	0.0

Custom code / CN code	1806.20.10
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Nutritional Information

Average values per 100g

	Typical	UoM
Energy (kcal)	544.00	kcal
Energy (kJ)	2269.00	kJ
Fat Total	33.86	g
Fat saturated	20.39	g
Fat mono-unsaturated	11.86	g
Fat poly-unsaturated	1.45	g
Trans Fatty Acids	0.28	g
Trans Fatty Acids on total fat	0.81	g/100g fat
Carbohydrates Total	49.60	g
Carbohydrates Sugars	44.70	g
Carbohydrates Polyols	0.00	g
Carbohydrates Starch	2.23	g
Dietary Fiber Total	7.73	g
Protein	5.92	g
Salt	5.62	mg
Moisture	0.49	g
Ash	1.60	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.



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Claims

Kosher dairy
Halal
Vegetarian
Lacto-vegetarian

Allergens

	Present	May contain
Cereals containing gluten and products thereof	☐	☐
Wheat	☐	☐
Rye	☐	☐
Barley	☐	☐
Oat	☐	☐
Spelt	☐	☐
Kamut	☐	☐
Crustaceans and products thereof	☐	☐
Eggs and products thereof	☐	☐
Fish and products thereof	☐	☐
Peanuts and products thereof	☐	☐
Soybeans and products thereof	☒	☐
Milk and products thereof (including lactose)	☐	☒
Nuts and products thereof	☐	☐
Almond	☐	☐
Hazelnut	☐	☐
Walnut	☐	☐
Cashew	☐	☐
Pecan nut	☐	☐
Brazilian nut	☐	☐
Pistachio nut	☐	☐
Macadamia nut	☐	☐
Celery and products thereof	☐	☐
Mustard and products thereof	☐	☐
Sesame seeds and products thereof	☐	☐
Sulphur dioxide and sulphites	☐	☐
Lupin and products thereof	☐	☐
Molluscs and products thereof	☐	☐

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



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Analytical Parameters

Physical parameters

		Min	Max	UoM	Method
Fineness	µm		24	µm	Micrometer screw
Viscosity	Rheomat Casson	1.0	1.7	Pa.s	ICA 46, 2000
Yield Value	Rheomat Casson	10.5	19.6	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

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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 Clicteur

Cocoa and Chocolate FSQR Director for Europe