



811-E4-U71

Product specification according to the legislation of EU

OUTLET WHOLEFOOD COMPANY LIMITED
T/A NUTS IN BULK
UNIT B2 CANAL BANK, 12 HUME AVENUE,
PARK WEST INDUSTRIAL PARK
D12PY02 DUBLIN
IRELAND

Product Specification

Legal denomination : Dark couverture chocolate
Certification Certified HALAL
Article : 811-E4-U71
Commodity code for EU : 1806.2010

Typical composition

cocoa mass 43.0% ; sugar 43.0% ; cocoa butter 13.0% ; emulsifier: lecithins (soya) <1% ; natural vanilla flavouring <1%
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

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
UC	5410522513257	2.500 KG
BOX	5410522513240	20.000 KG

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/BOX
Amount per pallet	30BOX/PAL
Order quantity	20 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

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



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Chemical limits

Ref.Method

Physical limits

Ref.Method

LINEAR VISCOSITY	1,200 - 1,600 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(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/25g	ISO6579-1

NutsinBulk 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	551 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.6 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,307 kJ	VITAMIN D CALCIFEROL	1.625 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	2.937 mg
SATURATED FATTY ACID RI	109.7 %	VITAMIN E RI	24.5 %
MONO UNSATURATED FATTY ACID	11.9 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	11.254 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	162.6 mg
AVAILABLE CARBOHYDRATES	45.8 g	PHOSPHORUS RI	23.2 %
AVAILABLE CARBOHYDRATES RI	17.6 %	IRON	12.66 mg
SUGARS (MONO+DISACCHARIDES)	43.1 g	IRON RI	90.5 %
SUGARS (MONO+DISACCHARIDES) RI	47.9 %	MAGNESIUM	102.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	27.4 %
STARCH	2.2 g	ZINC	1.43 mg
DIETARY FIBRE	8.1 g	ZINC RI	14.3 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %



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MILK PROTEIN	0.0 g	CALCIUM	28.5 mg
SALT	0.01 g	CALCIUM RI	3.6 %
SALT RI	0.2 %	CHLORIDE	8.56 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	476.3 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.8 %
POLY HYDROXYPHENOLS	1.30 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	3.0 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.98 µg
VITAMIN B1 RI	7.9 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.89 µg
VITAMIN B2 RI	6.2 %	CHROMIUM RI	129.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.649 mg	MOLYBDENUM	63.13 µg
VITAMIN B3 RI	4.1 %	MOLYBDENUM RI	126.3 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

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

**Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.**

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	YES	YES	YES	YES	YES	YES
MILK (LACTOSE) or its derivatives	YES	YES	YES	YES	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0

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



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Other substances of interest

FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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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.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	56.0 %	+/-1,5
Dry fatfree cocoa solids	19.4 %	+/- 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 Dairy

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