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# BRONZE DARK GRANELLAS AAOV

**Product Specification** 

**Product Name:** Mona Lisa Bronze Dark Granellas

Product Sku: AAOV

**Legal denomination :** Decorated semi-sweet chocolate

**Commercial name:** Bronze shimmer

# **Typical composition**

sugar; unsweetened chocolate; cocoa butter; soy lecithin; color added; confectioner's glaze (arabic gum); natural vanilla flavor

# Possible allergen cross contact during processing

#### May contain: Tree nuts, 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. This product is not suitable for dairy-free or vegan claims or other free-from claims using any of the above stated allergens. We also advise our customers to consider potential risks associated with any US State allergen content compliance initiatives. For more information please contact your BC representative.

#### **Product characteristics**

DIAMETER 3.0 - 5.0 mm

BASE COLOUR\* bronze-copper

\*Colour information is subjective, no claims can be derived from this information

Chemical limits	Ref. Method
C.nemical limits	Ket. Wetnon

MOISTURE max 1 % IOCCC1(1952)

# Physical limits Ref.Method

Not specified.

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

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

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ENERGY VALUE	452 kcal	VITAMIN B2 (DV)	7.3 %
ENERGY VALUE	1,891 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.714 mg
CALORIES FROM FAT	228 kcal	VITAMIN B3 (DV)	4.5 %
TOTAL PROTEIN	5.6 g	VITAMIN B12 CYANO-COBALAMINE	$0.000\mu g$
PROTEIN (DV)	11.3 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	0.0 g	VITAMIN D CALCIFEROL	1.200 μg
TOTAL CARBOHYDRATES	64.6 g	VITAMIN D (DV)	6.0 %
TOTAL CARBOHYDRATES (DV)	23.5 %	VITAMIN D (IU)	48
SUGARS (MONO+DISACCHARIDES)	49.8 g	VITAMIN E ALPHA-TOCOPHEROL	2.179 mg
ADDED SUGARS	49.8 g	VITAMIN E (DV)	14.5 %
ADDED SUGARS (DV)	99.5 %	VITAMIN E (IU)	3
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	10.425 μg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	2.6 %
STARCH	2.4 g	SODIUM	4.8 mg
TOTAL FAT	27.2 g	SODIUM (DV)	0.2 %
TOTAL FAT (DV)	34.8 %	VITAMIN C L-ASCORBIC ACID	0.000 mg
SATURATED FATTY ACID	16.3 g	VITAMIN C (DV)	0.0 %
SATURATED FATTY ACID (DV)	81.3 %	PHOSPHORUS	179.0 mg
MONO UNSATURATED FATTY ACID	8.8 g	PHOSPHORUS (DV)	14.3 %
POLY UNSATURATED FATTY ACID	0.9 g	CALCIUM	31.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM (DV)	2.4 %
CHOLESTEROL	0.0 mg	IRON	151.95 mg
CHOLESTEROL (DV)	0.0 %	IRON (DV)	844.2 %
ORGANIC ACIDS	0.76 g	MAGNESIUM	113.0 mg
DIETARY FIBRE	9.1 g	MAGNESIUM (DV)	26.9 %
DIETARY FIBRE (DV)	32.6 %	ZINC	1.57 mg
TOTAL ALKALOIDS	0.57 g	ZINC (DV)	14.3 %
ALCOHOL	0.00 g	IODINE	0.00 μg
POLY HYDROXYPHENOLS	1.43 g	IODINE (DV)	0.0 %
VITAMIN A RETINOL	10.755 μg	CHLORIDE	9.46 mg
VITAMIN A (IU)	36	POTASSIUM	524.4 mg
VITAMIN B1 THIAMIN	0.095 mg	POTASSIUM (DV)	11.2 %
VITAMIN B1 (DV)	7.9 %	ASH CONTENT	1.84 g
VITAMIN B2 RIBOFLAVIN	0.095 mg		





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# Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	1
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	1
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
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.

### **Additional information**

Calculations according to CODEX.

Typical Cocoa Content 48.8 %

# Storage conditions

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

Storage Temperature : 12 - 20  $^{\circ}C$  / 54 - 68  $^{\circ}F$ 

### **Kosher certification**

### **Kosher Dairy**

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

<sup>\*\*:</sup> excl. fully refined oil/fat