

ACTICOA CHOCOLATE & POWDER GUIDANCE

“Cocoa flavanols help maintain the elasticity of blood vessels, which contributes to normal blood flow” *

The above structure function (SF) claim was officially approved by the European Union in 2013. Barry Callebaut holds detailed scientifically proven substantiation to support the claim to the benefit of its customers globally where local regulations allow the use of such SF claims without government preapproval such as USA, Canada and Mexico.

This claim and other extended claims below are conditional to a daily intake of a minimum 200 mg of cocoa flavanols (provided by 2.5 g ACTICOA® Cocoa Powder, or 10 g ACTICOA® Intense Dark Chocolate, or 20g ACTICOA® Mild Dark Chocolate).

Other structure-function claims*; ...Chocolate with flavanols...

- Helps maintain normal and healthy blood circulation
- Helps support circulation of nutrients
- Helps support the healthy circulation of nutrients and oxygen to the body
- Helps support the healthy circulation of nutrients and oxygen, head to toe
- Helps support the cardiovascular system

Other label claims for final products containing only ACTICOA Dark Chocolate(s)*

- Chocolate with naturally preserved cocoa flavanols
- Contains xx mg of naturally sourced cocoa flavanols per serving
- Contains xx mg of cocoa flavanols per xx g serving
- 50% preservation of the natural cocoa flavanols present in cocoa beans. Standard cocoa processing only retains 9% of the natural cocoa flavanols present in cocoa beans
- Made with specially fermented cocoa beans to preserve natural cocoa flavanols
- Made with specially roasted cocoa beans to preserve natural cocoa flavanols
- Special cocoa bean handling process to preserve the cocoa flavanols present in cocoa that are normally lost during cocoa processing

*Cocoa Flavanols Claim Labeling

Any product making a flavanols content claim must include a statement that specifies the flavanols content per serving. **For example:** “This product contains a min 200 mg cocoa flavanols per 10g serving”. Chart below contains typical flavanols content for ACTICOA chocolates and cocoa powder.

Product Description	Product Numbers	Flavanols (Avg)	Flavanols (min)
ACTICOA Chocolate Intense	CHD-Q65ACTICOA-558	2.2%	2.0%
ACTICOA Chocolate Mild	CHD-O70ACTICOA-558	1.1%	1.0%
ACTICOA Powder	100-F017906-AC-796	8.3%	7.5%
ACTICOA Shiny Callets Intense	CHD-SC-65ACTI-413	2.2%	2.0%
ACTOCIA Shiny Callets Mild	CHD-SC-70ACTI-413	1.1%	1.0%

Barry Callebaut Specific Conditions of use

As a condition of use Barry Callebaut requires at least 200 mg of cocoa flavanols to be present per serving of the final application for any products using ACTICOA chocolate. Other structure-function claims not mentioned on this document may require higher levels of cocoa flavanols and may require further scientific substantiation. Certain processing and storage conditions can affect levels of cocoa flavanols; Barry Callebaut guarantees the min flavanols levels under normal confectioner's handling conditions”.

Barry Callebaut can support further claim development and refinement efforts through its regulatory group. Final communication/labeling claim decisions remain with the customer and all claims should be reviewed for legal acceptability prior to release; depending on final composition, special conditions may apply, such as but not limited to, the use of a disclaimer on the fat and saturated fat contents of the product for the US market.