Code: LPF SPC 7.4	Lebanese Pearl Food	
Issue date: 12-02-2026	Quality Department	
Revision 0	**Technical Data Sheet for Halawa Extra Chocolate**	

Product name	Halawa Extra Chocolate
Origin	Lebanon
Composition	Tahini, sugar, cocoa powder, halawa root extract, citric acid
Customers use	Used in confectionery, bakery filling, dessert topping, spreadable dessert, snack bars
Packaging specifications	Primary Package: 400g, 800g PP in-mold container * 12 per box / 2.5kg PP container *4 per box / 5kg PP container *2 per box Secondary package: Cardboard box
Organoleptic specifications	Color: Tahini and chocolate color, free of extraneous matters Texture: Homogeneous, easy to cut Odor: Free of foreign odors and rancidity Taste: Peculiar taste of halawa and chocolate
Physical/chemical specifications	Total ash: Max 2.5% Moisture content: Max 3% Fat content (as sesame oil): Min 25% Acidity (as citric acid): Max 0.2% Total sugar: Min 45%
Chemical contaminant specifications	Total Aflatoxin: Max 10 ppb Pesticide residues: < limits SO2 < 100 mg/kg Heavy metals: Cu < 25 mg/kg- As < 1 mg/kg- Pb < 1 mg/kg
Microbiological specifications	E.Coli at 37°C (CFU/g): < 10 Fecal coliforms at 37°C (CFU/g): Not detected Salmonella at 41.5°C (CFU/25g): Not detected Total coliforms at 37°C (CFU/g): Max 10 Yeasts and Molds at 25°C (CFU/g): 10^2-10^3
Shelf life	2 years
Storage conditions	Temperature: < 25 ˚C , Relative humidity: < 60 %
Instructions for Handling, Preparation	Store in a cool and dry place. Can be refrigerated
Method of distribution	Trucks or containers at ambient temperature Avoid exposure to extreme temperatures
Intended use (Target consumer)	All people except those having allergy to sesame and tree nuts
Labeling related to food safety	Gluten free, No added preservatives, No whitening agent, Vegetarian, Halal
Allergens	Contains sesame. May contain traces of tree nuts
Standard reference	Lebanese Standards Institution Libnor NL 230 (2000) for Halawa / CODEX STAN-Regional standard for HALWA TEHENIA309-R-2011

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Revision 0	**Nutrition Facts for Halawa Extra Chocolate**	

Average nutritional values per / Valeurs nutritionnelles moyennes pour / Valori nutrizionali medi per / Valores nutricionales medios por / Declaração nutricional (valores médios) por / Durchschnittliche Nährwerte pro / Gemiddelde voedingswaarden per / متوسط القيم الغذائية لكل	**100g**	**Serving / Portion / Porzione / Ración / Porção / Portion / Portie / حصة (32g)**	**%* / 32g**
Energy / Energie / Energia/ Energía / Energia / Energie / Energie / الطاقة	**2132 kJ / 510 kcal**	**669 kJ / 160 kcal**	**8%**
Fat / Matières grasses / Grassi / Grasas / Gordura / Fett / Vetten / الدهون	29g	9g	**13%**
of which saturates / dont acides gras saturés / di cui acidi grassi saturi / de las cuales saturadas / dos quais saturados / davon gesättigt / waarvan verzadigde vetzuren / منها دهون مشبعة	6g	2g	**10%**
Carbohydrate / Glucides / Carbodriati / Carbohidrato / Carboidrato / Kohlenhydrat / Koolhydraten / الكربوهيدرات	54g	17g	**7%**
of which sugars / dont sucres / di cui zuccheri / de los cuales azúcares / dos quais açúcares / davon Zucker / waarvan suikers / منها السكريات	45g	15g	**17%**
Protein / Protéine / Proteina / Proteína / Proteína /Protein / Eiwit / بروتين	13g	4g	**8%**
Salt / Sel / Sale / Sal / Sal / Salz / Zout / ملح	0g	0g	**0%**

*** Reference Intake for an average adult (8,400 kJ / 2,000 kcal) / * Apport de référence pour un adulte moyen (8 400 kJ / 2 000 kcal) / * Apporto di riferimento per un adulto medio (8.400 kJ / 2.000 kcal) / * Ingesta de Referencia para un adulto promedio (8.400 kJ / 2.000 kcal) / * Ingestão de referência para um adulto médio (8.400 kJ/2.000 kcal) / * Referenzaufnahme für einen durchschnittlichen Erwachsenen (8.400 kJ / 2.000 kcal) / * Referentie-inname voor een gemiddelde volwassene (8.400 kJ / 2.000 kcal) / (8.400 kJ / 2.000 kcal) الحصة اليومية المرجعية لمتوسط البالغين ***