



CALLEBAUT®
BELGIUM 1911

CW2NVCAL-101

Product specification according to the legislation of EU

BRUYERRE S.A.
RUE F.L. BRUYERRE 30-34
6041 GOSELIES
BELGIUM

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Article : CW2NVCAL-101
Commodity code for EU : 1704.9030

'Belgium' refers to the country of the brand.

Typical composition

sugar; cocoa butter; whole **milk powder**; emulsifier: lecithins (**soya**); natural vanilla flavouring

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
BOX	5410522476378	25,000 KG
Shape		Blocks
Amount per box/bag/each		25KG/BOX
Amount per pallet		40BOX/PAL
Order quantity 25 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	02-PE-HD
	Box	20-PAP

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	33,9 % +/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1.750 - 2.300 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

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Microbiological limits

Ref.Method

ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

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

18 Month (s) after production date under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	559 kcal	VITAMIN C L-ASCORBIC ACID	0,461 mg
ENERGY VALUE RI	27,9 %	VITAMIN C RI	0,6 %
ENERGY VALUE	2.338 kJ	VITAMIN D CALCIFEROL	1,224 µg
TOTAL FAT	33,9 g	VITAMIN D RI	24,5 %
TOTAL FAT RI	48,4 %	VITAMIN D (IU)	49
SATURATED FATTY ACID	20,4 g	VITAMIN E ALPHA-TOCOPHEROL	2,205 mg
SATURATED FATTY ACID RI	102,1 %	VITAMIN E RI	18,4 %
MONO UNSATURATED FATTY ACID	10,8 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1,1 g	FOLATE	9,057 µg
TRANS FATTY ACID (TFA) TOTAL	0,5 g	FOLATE RI	4,5 %
CHOLESTEROL	23,5 mg	PHOSPHORUS	183,5 mg
AVAILABLE CARBOHYDRATES	56,9 g	PHOSPHORUS RI	26,2 %
AVAILABLE CARBOHYDRATES RI	21,9 %	IRON	0,26 mg
SUGARS (MONO+DISACCHARIDES)	56,5 g	IRON RI	1,9 %
SUGARS (MONO+DISACCHARIDES) RI	62,8 %	MAGNESIUM	20,1 mg
POLYOLS	0,0 g	MAGNESIUM RI	5,4 %
STARCH	0,0 g	ZINC	0,80 mg
DIETARY FIBRE	0,0 g	ZINC RI	8,0 %
TOTAL PROTEIN	6,2 g	IODINE	6,29 µg
PROTEIN RI	12,4 %	IODINE RI	4,2 %
MILK PROTEIN	6,2 g	CALCIUM	216,2 mg
SALT	0,22 g	CALCIUM RI	27,0 %
SALT RI	3,7 %	CHLORIDE	192,39 mg
SODIUM	87,9 mg	CHLORIDE RI	24,0 %
ORGANIC ACIDS	0,39 g	POTASSIUM	315,6 mg
TOTAL ALKALOIDS	0,00 g	POTASSIUM RI	15,8 %
POLY HYDROXYPHENOLS	0,00 g	MANGANESE	0,02 mg
ALCOHOL	0,00 g	MANGANESE RI	1,1 %
VITAMIN A RETINOL	45,188 µg	FLUORIDE	0,03 mg

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VITAMIN A (IU)	150	FLUORIDE RI	0,8 %
VITAMIN B1 THIAMIN	0,073 mg	SELENIUM	3,40 µg
VITAMIN B1 RI	6,6 %	SELENIUM RI	6,2 %
VITAMIN B2 RIBOFLAVIN	0,510 mg	CHROMIUM	8,74 µg
VITAMIN B2 RI	36,4 %	CHROMIUM RI	21,8 %
VITAMIN B3/PP NIACIN/NICOTIN	0,000 mg	MOLYBDENUM	12,14 µg
VITAMIN B3 RI	0,0 %	MOLYBDENUM RI	24,3 %
VITAMIN B12 CYANO-COBALAMINE	0,510 µg	ASH CONTENT	1,71 g
VITAMIN B12 RI	20,4 %		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

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

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Other substances of interest

FULLY REFINED SOYBEAN OIL/FAT	1	NATURAL LATEX	0
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Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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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	27,4 %	+/-1,5
Dry milk solids	23,7 %	+/- 1
Milkfat	6,5 %	+/-0,5

Storage conditions

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

Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

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

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Evie De Vis

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