



CALLEBAUT®
BELGIUM 1911

CHD-MO-D-E0-X27

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Instant powder for chocolate mousse
Certification Certified HALAL
RSPO MB #CU-RSPO SCC-818712
Article : CHD-MO-D-E0-X27
Commodity code for EU : 1806.9039
'Belgium' refers to the country of the brand.

Typical composition

Chocolate 75.0% (cocoa mass 30.0%; sugar 24.0%; skimmed **milk** powder 24.0%; fat-reduced cocoa powder 21.5%; emulsifier: **lecithins (soya)** <1%; natural vanilla flavouring <1%) ; sugar 7.0%; glucose syrup 6.5%; fully hydrogenated vegetable fat (palm kernel) 4.0%; fat-reduced cocoa powder 2.5%; vegetable fat (palm) 1.5%; **milk** proteins <1%; emulsifier: mono- and diglycerides of fatty acids <1%; emulsifier: E472a <1%; colour E150d <1%; stabiliser: E340ii <1%

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

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522545852	0.800 KG		
BOX	5410522545845	8.000 KG		
Shape		Powder		
Amount		0,8KG/UC		
Amount per box/bag/each		10UC/BOX		
Amount per pallet		42BOX/PAL		
Order quantity 8 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 3.50 %		IOCCC1(1952)
TOTAL FAT CONTENT	21.9 %	+/- 1.0	IOCCC14(1972)

Physical limits

Not specified.

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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/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	455 kcal	VITAMIN C L-ASCORBIC ACID	0.360 mg
ENERGY VALUE RI	22.7 %	VITAMIN C RI	0.5 %
ENERGY VALUE	1,902 kJ	VITAMIN D CALCIFEROL	0.640 µg
TOTAL FAT	21.9 g	VITAMIN D RI	12.8 %
TOTAL FAT RI	31.2 %	VITAMIN D (IU)	26
SATURATED FATTY ACID	15.7 g	VITAMIN E ALPHA-TOCOPHEROL	1.136 mg
SATURATED FATTY ACID RI	78.4 %	VITAMIN E RI	9.5 %
MONO UNSATURATED FATTY ACID	4.7 g	VITAMIN E (IU)	2
POLY UNSATURATED FATTY ACID	0.5 g	FOLATE	16.478 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	8.2 %
CHOLESTEROL	0.3 mg	PHOSPHORUS	399.1 mg
AVAILABLE CARBOHYDRATES	44.3 g	PHOSPHORUS RI	57.0 %
AVAILABLE CARBOHYDRATES RI	17.0 %	IRON	14.43 mg
SUGARS (MONO+DISACCHARIDES)	41.1 g	IRON RI	103.1 %
SUGARS (MONO+DISACCHARIDES) RI	45.6 %	MAGNESIUM	153.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	40.9 %
STARCH	3.0 g	ZINC	2.53 mg
DIETARY FIBRE	10.5 g	ZINC RI	25.3 %
TOTAL PROTEIN	13.9 g	IODINE	4.86 µg
PROTEIN RI	27.9 %	IODINE RI	3.2 %
MILK PROTEIN	7.1 g	CALCIUM	254.2 mg
SALT	0.22 g	CALCIUM RI	31.8 %
SALT RI	3.7 %	CHLORIDE	156.84 mg
SODIUM	88.6 mg	CHLORIDE RI	19.6 %
ORGANIC ACIDS	1.31 g	POTASSIUM	1,258.5 mg
TOTAL ALKALOIDS	0.70 g	POTASSIUM RI	62.9 %

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POLY HYDROXYPHENOLS	1.34 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.1 %
VITAMIN A RETINOL	6.580 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	22	FLUORIDE RI	2.7 %
VITAMIN B1 THIAMIN	0.181 mg	SELENIUM	4.76 µg
VITAMIN B1 RI	16.4 %	SELENIUM RI	8.7 %
VITAMIN B2 RIBOFLAVIN	0.512 mg	CHROMIUM	38.65 µg
VITAMIN B2 RI	36.6 %	CHROMIUM RI	96.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.877 mg	MOLYBDENUM	49.40 µg
VITAMIN B3 RI	5.5 %	MOLYBDENUM RI	98.8 %
VITAMIN B12 CYANO-COBALAMINE	0.396 µg	ASH CONTENT	3.88 g
VITAMIN B12 RI	15.8 %		

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	1	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

Once prepared as per the instructions, the sulphite content will be well below 10 ppm.

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	1	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0

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Other substances of interest

GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1	NATURAL LATEX	0

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.

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 : None

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Evie De Vis

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