



CALLEBAUT®
BELGIUM 1911

W2NV-01B

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Article : W2NV-01B
Commodity code for EU : 1704.9030
'Belgium' refers to the country of the brand.

Typical composition

sugar 46.5%; cocoa butter 29.5%; whole **milk** powder 23.5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <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)
BG	5410522654158	10.000 KG		
Shape		Callets		
Amount per box/bag/each		10KG/BG		
Amount per pallet		78BG/PAL		
Order quantity 10 KG (or multiply of this)				

Packaging information

Packaging unit	Packaging material	Identification code
BG	Bag	04-PE-LD

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 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
ENTEROBACTERIACEAE	max 10/g	ISO21528-2

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Microbiological limits		Ref.Method
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

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

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

ENERGY VALUE	569 kcal	VITAMIN C L-ASCORBIC ACID	0.447 mg
ENERGY VALUE RI	28.4 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,379 kJ	VITAMIN D CALCIFEROL	1.319 µg
TOTAL FAT	35.8 g	VITAMIN D RI	26.4 %
TOTAL FAT RI	51.2 %	VITAMIN D (IU)	53
SATURATED FATTY ACID	21.6 g	VITAMIN E ALPHA-TOCOPHEROL	2.375 mg
SATURATED FATTY ACID RI	107.8 %	VITAMIN E RI	19.8 %
MONO UNSATURATED FATTY ACID	11.4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	9.222 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.6 %
CHOLESTEROL	22.8 mg	PHOSPHORUS	177.9 mg
AVAILABLE CARBOHYDRATES	55.3 g	PHOSPHORUS RI	25.4 %
AVAILABLE CARBOHYDRATES RI	21.3 %	IRON	0.25 mg
SUGARS (MONO+DISACCHARIDES)	54.9 g	IRON RI	1.8 %
SUGARS (MONO+DISACCHARIDES) RI	61.0 %	MAGNESIUM	19.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.2 %
STARCH	0.0 g	ZINC	0.78 mg
DIETARY FIBRE	0.0 g	ZINC RI	7.8 %
TOTAL PROTEIN	6.0 g	IODINE	6.09 µg
PROTEIN RI	12.0 %	IODINE RI	4.1 %
MILK PROTEIN	6.0 g	CALCIUM	209.5 mg
SALT	0.21 g	CALCIUM RI	26.2 %
SALT RI	3.6 %	CHLORIDE	186.46 mg
SODIUM	85.2 mg	CHLORIDE RI	23.3 %
ORGANIC ACIDS	0.38 g	POTASSIUM	305.9 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	15.3 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	44.788 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	149	FLUORIDE RI	0.8 %

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VITAMIN B1	THIAMIN	0.071 mg	SELENIUM	3.29 µg
VITAMIN B1 RI		6.4 %	SELENIUM RI	6.0 %
VITAMIN B2	RIBOFLAVIN	0.494 mg	CHROMIUM	8.47 µg
VITAMIN B2 RI		35.3 %	CHROMIUM RI	21.2 %
VITAMIN B3/PP	NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	11.77 µg
VITAMIN B3 RI		0.0 %	MOLYBDENUM RI	23.5 %
VITAMIN B12	CYANO-COBALAMINE	0.494 µg	ASH CONTENT	1.66 g
VITAMIN B12 RI		19.8 %		

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	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
FULLY REFINED SOYBEAN OIL/FAT	1	NATURAL LATEX	0

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Other substances of interest

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS

1

SUITABLE FOR VEGANS

0

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	29.5 %	+/-1,5
Dry milk solids	23.0 %	+/- 1
Milkfat	6.3 %	+/-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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