



CALLEBAUT®
BELGIUM 1911

S04-HP35NV-471

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Compound coating milk
Certification RSPO MB #CU-RSPO SCC-818712
Article : S04-HP35NV-471
Commodity code for EU : 1806.2080
'Belgium' refers to the country of the brand.

Typical composition

sugar 44.5%; fully hydrogenated vegetable fat (coconut, palm kernel) in varying proportions 34.5%; whey powder (**milk**) 6.5%; skimmed **milk** powder 5.0%; fat-reduced cocoa powder 4.5%; **milk** sugar 4.5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%

Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	5410522321982	10.000 KG		
Shape		Easymelt		
Amount per box/bag/each		10KG/BOX		
Amount per pallet		64BOX/PAL		
Order quantity 10 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	35.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	600 - 800 mPa.s	IOCCC46(2000)
CASSON YIELD VALUE	2.00 - 8.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

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for customer 5996

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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	565 kcal	VITAMIN C L-ASCORBIC ACID	0.187 mg
ENERGY VALUE RI	28.3 %	VITAMIN C RI	0.2 %
ENERGY VALUE	2,365 kJ	VITAMIN D CALCIFEROL	0.022 µg
TOTAL FAT	35.6 g	VITAMIN D RI	0.4 %
TOTAL FAT RI	50.9 %	VITAMIN D (IU)	1
SATURATED FATTY ACID	33.4 g	VITAMIN E ALPHA-TOCOPHEROL	0.088 mg
SATURATED FATTY ACID RI	166.8 %	VITAMIN E RI	0.7 %
MONO UNSATURATED FATTY ACID	0.2 g	VITAMIN E (IU)	0
POLY UNSATURATED FATTY ACID	0.2 g	FOLATE	3.545 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	1.8 %
CHOLESTEROL	1.3 mg	PHOSPHORUS	122.7 mg
AVAILABLE CARBOHYDRATES	56.6 g	PHOSPHORUS RI	17.5 %
AVAILABLE CARBOHYDRATES RI	21.8 %	IRON	3.73 mg
SUGARS (MONO+DISACCHARIDES)	55.6 g	IRON RI	26.7 %
SUGARS (MONO+DISACCHARIDES) RI	61.8 %	MAGNESIUM	35.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	9.4 %
STARCH	0.4 g	ZINC	0.57 mg
DIETARY FIBRE	1.5 g	ZINC RI	5.7 %
TOTAL PROTEIN	3.4 g	IODINE	1.27 µg
PROTEIN RI	6.9 %	IODINE RI	0.8 %
MILK PROTEIN	2.5 g	CALCIUM	107.0 mg
SALT	0.17 g	CALCIUM RI	13.4 %
SALT RI	2.8 %	CHLORIDE	40.80 mg
SODIUM	66.7 mg	CHLORIDE RI	5.1 %
ORGANIC ACIDS	0.58 g	POTASSIUM	350.4 mg
TOTAL ALKALOIDS	0.10 g	POTASSIUM RI	17.5 %

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POLY HYDROXYPHENOLS	0.13 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	1.404 µg	FLUORIDE	0.01 mg
VITAMIN A (IU)	5	FLUORIDE RI	0.1 %
VITAMIN B1 THIAMIN	0.065 mg	SELENIUM	1.11 µg
VITAMIN B1 RI	5.9 %	SELENIUM RI	2.0 %
VITAMIN B2 RIBOFLAVIN	0.284 mg	CHROMIUM	3.18 µg
VITAMIN B2 RI	20.3 %	CHROMIUM RI	7.9 %
VITAMIN B3/PP NIACIN/NICOTIN	0.124 mg	MOLYBDENUM	4.49 µg
VITAMIN B3 RI	0.8 %	MOLYBDENUM RI	9.0 %
VITAMIN B12 CYANO-COBALAMINE	0.261 µg	ASH CONTENT	1.50 g
VITAMIN B12 RI	10.4 %		

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

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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.	0	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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Nicole Baens

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