



CALLEBAUT®
BELGIUM 1911

W3-E4-U71

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
Commercial name : Velvet
Article : W3-E4-U71
Commodity code for EU : 1704.9030

'Belgium' refers to the country of the brand.

Typical composition

sugar 42.5%; cocoa butter 33.5%; whole **milk** powder 24.0%; 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)
UC	5410522516937	2.500 KG		
BOX	5410522516920	20.000 KG		

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/BOX
Amount per pallet	30BOX/PAL
Order quantity	20 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 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.0 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	900 - 1,400 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

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9280 LEBBEKE - WIEZE - BELGIUM
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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

Products with a "best before" date as of 25.03.2020 have a shelf life of 18 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	589 kcal	VITAMIN C L-ASCORBIC ACID	0.455 mg
ENERGY VALUE RI	29.5 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,465 kJ	VITAMIN D CALCIFEROL	1.503 µg
TOTAL FAT	40.0 g	VITAMIN D RI	30.1 %
TOTAL FAT RI	57.1 %	VITAMIN D (IU)	60
SATURATED FATTY ACID	24.1 g	VITAMIN E ALPHA-TOCOPHEROL	2.686 mg
SATURATED FATTY ACID RI	120.5 %	VITAMIN E RI	22.4 %
MONO UNSATURATED FATTY ACID	12.7 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	9.921 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	5.0 %
CHOLESTEROL	23.4 mg	PHOSPHORUS	181.1 mg
AVAILABLE CARBOHYDRATES	51.0 g	PHOSPHORUS RI	25.9 %
AVAILABLE CARBOHYDRATES RI	19.6 %	IRON	0.24 mg
SUGARS (MONO+DISACCHARIDES)	50.8 g	IRON RI	1.7 %
SUGARS (MONO+DISACCHARIDES) RI	56.4 %	MAGNESIUM	19.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.3 %
STARCH	0.0 g	ZINC	0.79 mg
DIETARY FIBRE	0.0 g	ZINC RI	7.9 %
TOTAL PROTEIN	6.1 g	IODINE	6.20 µg
PROTEIN RI	12.2 %	IODINE RI	4.1 %
MILK PROTEIN	6.1 g	CALCIUM	213.3 mg
SALT	0.22 g	CALCIUM RI	26.7 %
SALT RI	3.6 %	CHLORIDE	189.74 mg

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SODIUM	86.8 mg	CHLORIDE RI	23.7 %
ORGANIC ACIDS	0.39 g	POTASSIUM	311.2 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	15.6 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	40.712 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	136	FLUORIDE RI	0.8 %
VITAMIN B1 THIAMIN	0.072 mg	SELENIUM	3.36 µg
VITAMIN B1 RI	6.5 %	SELENIUM RI	6.1 %
VITAMIN B2 RIBOFLAVIN	0.503 mg	CHROMIUM	8.66 µg
VITAMIN B2 RI	35.9 %	CHROMIUM RI	21.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	12.01 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	24.0 %
VITAMIN B12 CYANO-COBALAMINE	0.503 µg	ASH CONTENT	1.68 g
VITAMIN B12 RI	20.1 %		

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

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Other substances of interest

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

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	33.5 %	+/-1,5
Dry milk solids	23.3 %	+/- 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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