



CALLEBAUT®
BELGIUM 1911

ICE-50-WNV-552

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
Commercial name : Ice Chocolate
White
Article : ICE-50-WNV-552
Commodity code for EU : 1704.9030

'Belgium' refers to the country of the brand.

Typical composition

cocoa butter 39.5%; sugar 33.0%; whole **milk** powder 21.5%; **milkfat** 5.0%; 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	5410522526783	2.500 KG		
BOX	5410522526790	10.000 KG		

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	49BOX/PAL
Order quantity 10 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	50.6 %	+/- 2.0	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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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

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

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

ENERGY VALUE	643 kcal	VITAMIN C L-ASCORBIC ACID	0.409 mg
ENERGY VALUE RI	32.2 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,692 kJ	VITAMIN D CALCIFEROL	1.787 µg
TOTAL FAT	50.6 g	VITAMIN D RI	35.7 %
TOTAL FAT RI	72.3 %	VITAMIN D (IU)	71
SATURATED FATTY ACID	30.5 g	VITAMIN E ALPHA-TOCOPHEROL	3.385 mg
SATURATED FATTY ACID RI	152.3 %	VITAMIN E RI	28.2 %
MONO UNSATURATED FATTY ACID	16.0 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.6 g	FOLATE	10.755 µg
TRANS FATTY ACID (TFA) TOTAL	0.7 g	FOLATE RI	5.4 %
CHOLESTEROL	38.9 mg	PHOSPHORUS	162.5 mg
AVAILABLE CARBOHYDRATES	41.3 g	PHOSPHORUS RI	23.2 %
AVAILABLE CARBOHYDRATES RI	15.9 %	IRON	0.20 mg
SUGARS (MONO+DISACCHARIDES)	40.9 g	IRON RI	1.5 %
SUGARS (MONO+DISACCHARIDES) RI	45.4 %	MAGNESIUM	17.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	4.7 %
STARCH	0.0 g	ZINC	0.71 mg
DIETARY FIBRE	0.0 g	ZINC RI	7.1 %
TOTAL PROTEIN	5.5 g	IODINE	5.57 µg
PROTEIN RI	11.0 %	IODINE RI	3.7 %
MILK PROTEIN	5.5 g	CALCIUM	191.4 mg
SALT	0.19 g	CALCIUM RI	23.9 %
SALT RI	3.2 %	CHLORIDE	170.22 mg
SODIUM	77.8 mg	CHLORIDE RI	21.3 %
ORGANIC ACIDS	0.35 g	POTASSIUM	279.2 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	14.0 %

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POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.9 %
VITAMIN A RETINOL	87.786 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	292	FLUORIDE RI	0.7 %
VITAMIN B1 THIAMIN	0.065 mg	SELENIUM	3.01 µg
VITAMIN B1 RI	5.9 %	SELENIUM RI	5.5 %
VITAMIN B2 RIBOFLAVIN	0.452 mg	CHROMIUM	7.74 µg
VITAMIN B2 RI	32.3 %	CHROMIUM RI	19.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	10.75 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	21.5 %
VITAMIN B12 CYANO-COBALAMINE	0.452 µg	ASH CONTENT	1.50 g
VITAMIN B12 RI	18.1 %		

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
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.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	40.0 %	+/-1,5
Dry milk solids	25.9 %	+/-1,5
Milkfat	10.7 %	+/- 1

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).

Printed on 24.09.2026 for customer BRUYERRE S.A.

Evie De Vis

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