



CALLEBAUT

ESTABLISHED 1911

823NV-132

Product specification according to the legislation of USA

BARRY CALLEBAUT USA LLC
SUITE 860 600 WEST CHICAGO AVENUE
CHICAGO IL 60654
UNITED STATES

Product Specification

Legal denomination : Milk chocolate
Certification Certified HALAL
Item : 823NV-132

Typical composition

sugar; cocoa butter; whole milk powder; unsweetened chocolate; lecithin (soy); natural vanilla flavor

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

Delivery form

	EAN	Net weight
UC	5410522235562	5.000 KG
BOX	5410522235579	25.000 KG
Shape		Blocks
Amount		5KG/UC
Amount per box/bag/each		5UC/BOX
Amount per pallet		40BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	36.2 % + /- 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
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>

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Barry Callebaut Belgium N.V. - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

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Microbiological limits

Ref.Method

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.

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

ENERGY VALUE	544 kcal	VITAMIN A	RETINOL	48.557 µg
ENERGY VALUE	2,275 kJ	VITAMIN A	(IU)	162
CALORIES FROM FAT	317 kcal	VITAMIN B1	THIAMIN	0.089 mg
TOTAL PROTEIN	7.0 g	VITAMIN B2	RIBOFLAVIN	0.492 mg
MILK PROTEIN	5.7 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.165 mg
TOTAL CARBOHYDRATES	53.9 g	VITAMIN B12	CYANO-COBALAMINE	0.470 µg
SUGARS (MONO+ DISACCHARIDES)	49.9 g	VITAMIN D	CALCIFEROL	1.346 µg
ADDED SUGARS	42.0 g	VITAMIN D	(IU)	54
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.428 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	4
STARCH	0.6 g	FOLATE		10.559 µg
TOTAL FAT	36.2 g	SODIUM		82.1 mg
SATURATED#FATTY#ACID	21.8 g	VITAMIN C	L-ASCORBIC ACID	0.425 mg
#MONO#UNSATURATED#FATTY#ACID	11.5 g	PHOSPHORUS		210.4 mg
#POLY UNSATURATED#FATTY#ACID	1.1 g	CALCIUM		206.3 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	IRON		3.43 mg
CHOLESTEROL	21.7 mg	MAGNESIUM		44.6 mg
ORGANIC ACIDS	0.54 g	ZINC		1.10 mg
DIETARY FIBRE	2.1 g	IODINE		5.79 µg
TOTAL ALKALOIDS	0.13 g	CHLORIDE		179.14 mg
ALCOHOL	0.00 g	POTASSIUM		411.7 mg
POLY HYDROXYPHENOLS	0.33 g	ASH CONTENT		1.86 g

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0

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WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1		

Legend : 1 = present 0 = absent

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.

Additional information

Calculations according to CODEX.

Typical Cocoa Content	35.1 %
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Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

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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