

**CALLEBAUT**

FONDÉ EN 1911

C823NV-132**Product specification according to the legislation of USA**

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
UNITED STATES

Product Specification

Legal denomination : Milk chocolate
Certification Certified HALAL
Item : C823NV-132

Typical composition

sugar; whole milk powder; cocoa butter; 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	5410522120530	5.000 KG
BOX	5410522113945	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	34.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,750 - 2,300 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/25g	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>

Item : C823NV-132

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 95810

C823NV-132/US/00000000

2022/10/10 12:42:32

p. 1 / 3



CALLEBAUT

ESTABLISHED 1911

C823NV-132

Product specification according to the legislation of USA

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	534 kcal	VITAMIN B2 (DV)	39.0 %
ENERGY VALUE	2,233 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.170 mg
CALORIES FROM FAT	300 kcal	VITAMIN B3 (DV)	1.1 %
TOTAL PROTEIN	7.2 g	VITAMIN B12 CYANO-COBALAMINE	0.484 µg
PROTEIN (DV)	14.5 %	VITAMIN B12 (DV)	20.2 %
MILK PROTEIN	5.9 g	VITAMIN D CALCIFEROL	1.253 µg
TOTAL CARBOHYDRATES	55.5 g	VITAMIN D (DV)	6.3 %
TOTAL CARBOHYDRATES (DV)	20.2 %	VITAMIN D (IU)	50
SUGARS (MONO+DISACCHARIDES)	51.4 g	VITAMIN E ALPHA-TOCOPHEROL	2.262 mg
ADDED SUGARS	43.2 g	VITAMIN E (DV)	15.1 %
ADDED SUGARS (DV)	86.4 %	VITAMIN E (IU)	3
POLYOLS	0.0 g	FOLATE	10.433 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	2.6 %
STARCH	0.6 g	SODIUM	84.6 mg
TOTAL FAT	34.3 g	SODIUM (DV)	3.7 %
TOTAL FAT (DV)	44.0 %	VITAMIN C L-ASCORBIC ACID	0.438 mg
SATURATED FATTY ACID	20.6 g	VITAMIN C (DV)	0.5 %
SATURATED FATTY ACID (DV)	103.2 %	PHOSPHORUS	216.8 mg
MONO UNSATURATED FATTY ACID	10.9 g	PHOSPHORUS (DV)	17.3 %
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM	212.5 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	CALCIUM (DV)	16.3 %
CHOLESTEROL	22.4 mg	IRON	3.53 mg
CHOLESTEROL (DV)	7.5 %	IRON (DV)	19.6 %
ORGANIC ACIDS	0.55 g	MAGNESIUM	46.0 mg
DIETARY FIBRE	2.1 g	MAGNESIUM (DV)	10.9 %
DIETARY FIBRE (DV)	7.6 %	ZINC	1.13 mg
TOTAL ALKALOIDS	0.14 g	ZINC (DV)	10.3 %
ALCOHOL	0.00 g	IODINE	5.97 µg
POLY HYDROXYPHENOLS	0.34 g	IODINE (DV)	4.0 %
VITAMIN A RETINOL	12.588 µg	CHLORIDE	184.59 mg
VITAMIN A (IU)	42	POTASSIUM	424.1 mg
VITAMIN B1 THIAMIN	0.092 mg	POTASSIUM (DV)	9.0 %
VITAMIN B1 (DV)	7.7 %	ASH CONTENT	1.92 g
VITAMIN B2 RIBOFLAVIN	0.507 mg		

Item : C823NV-132

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 95810

C823NV-132/US/00000000

2022/10/10 12:42:32

p. 2 / 3



CALLEBAUT

ESTABLISHED 1911

C823NV-132

Product specification according to the legislation of USA

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Additional information

Calculations according to CODEX.

Typical Cocoa Content 33.2 %

Storage conditions

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

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).

Printed on 2022/10/10 for customer CLARK ASSOCIATES INC.

Evie De Vis

Item : C823NV-132

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 95810

C823NV-132/US/00000000

2022/10/10 12:42:32

p. 3 / 3