



CHW-Q29SATI-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	White chocolate
Certification	Certified HALAL
Commercial name :	BLANC SATIN
Item :	CHW-Q29SATI-US-U77

Typical composition

sugar; cocoa butter; nonfat dry milk; milkfat; soy lecithin; 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	3073416403601	5.000 KG
BOX	13073416403608	20.000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	750 - 1,000 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	3.00 - 6.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		IOCCC116(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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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for customer 95810

BC Manufacturing France - 19 Bld Michelet

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Microbiological limits

Ref.Method

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.

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

ENERGY VALUE	555 kcal	VITAMIN B2 (DV)	29.1 %
ENERGY VALUE	2,323 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
CALORIES FROM FAT	308 kcal	VITAMIN B3 (DV)	0.0 %
TOTAL PROTEIN	6.1 g	VITAMIN B12 CYANO-COBALAMINE	0.381 µg
PROTEIN (DV)	12.1 %	VITAMIN B12 (DV)	15.9 %
MILK PROTEIN	6.1 g	VITAMIN D CALCIFEROL	1.377 µg
TOTAL CARBOHYDRATES	57.3 g	VITAMIN D (DV)	6.9 %
TOTAL CARBOHYDRATES (DV)	20.8 %	VITAMIN D (IU)	55
SUGARS (MONO+DISACCHARIDES)	56.6 g	VITAMIN E ALPHA-TOCOPHEROL	2.612 mg
ADDED SUGARS	47.7 g	VITAMIN E (DV)	17.4 %
ADDED SUGARS (DV)	95.3 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	8.535 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	2.1 %
STARCH	0.0 g	SODIUM	64.4 mg
TOTAL FAT	34.8 g	SODIUM (DV)	2.8 %
TOTAL FAT (DV)	44.7 %	VITAMIN C L-ASCORBIC ACID	0.347 mg
SATURATED FATTY ACID	20.9 g	VITAMIN C (DV)	0.4 %
SATURATED FATTY ACID (DV)	104.5 %	PHOSPHORUS	134.5 mg
MONO UNSATURATED FATTY ACID	11.1 g	PHOSPHORUS (DV)	10.8 %
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM	158.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	CALCIUM (DV)	12.2 %
CHOLESTEROL	15.2 mg	IRON	0.22 mg
CHOLESTEROL (DV)	5.1 %	IRON (DV)	1.2 %
ORGANIC ACIDS	0.38 g	MAGNESIUM	14.7 mg
DIETARY FIBRE	0.0 g	MAGNESIUM (DV)	3.5 %
DIETARY FIBRE (DV)	0.0 %	ZINC	0.58 mg
TOTAL ALKALOIDS	0.00 g	ZINC (DV)	5.3 %
ALCOHOL	0.00 g	IODINE	4.61 µg
POLY HYDROXYPHENOLS	0.00 g	IODINE (DV)	3.1 %
VITAMIN A RETINOL	47.348 µg	CHLORIDE	141.09 mg

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VITAMIN A (IU)	158	POTASSIUM	231.4 mg
VITAMIN B1 THIAMIN	0.059 mg	POTASSIUM (DV)	4.9 %
VITAMIN B1 (DV)	4.9 %	ASH CONTENT	1.27 g
VITAMIN B2 RIBOFLAVIN	0.378 mg		

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, cashew 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	30.7 %
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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

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Valentine Detalle

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