

**CALLEBAUT**

FONDÉ EN 1911

W2NV-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 : White chocolate
Certification Certified HALAL
Item : W2NV-132

Typical composition

sugar; cocoa butter; whole milk powder; 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	5410522233414	5.000 KG
BOX	5410522233421	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	35.8 % + /- 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>

Item : W2NV-132**Barry Callebaut Belgium N.V. - Aalstersestraat 122****9280 LEBBEKE - WIEZE - BELGIUM****Tel. : 053 73 02 11 Fax.: 053 78 04 63****for customer 2914****W2NV-132/US/00000000****2025/01/28 12:21:51****p. 1 / 4**



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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	557 kcal	VITAMIN A	RETINOL	44.788 µg
ENERGY VALUE	2,331 kJ	VITAMIN A	(IU)	149
CALORIES FROM FAT	316 kcal	VITAMIN B1	THIAMIN	0.071 mg
TOTAL PROTEIN	6.0 g	VITAMIN B2	RIBOFLAVIN	0.494 mg
MILK PROTEIN	6.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.000 mg
TOTAL CARBOHYDRATES	55.6 g	VITAMIN B12	CYANO-COBALAMINE	0.494 µg
SUGARS (MONO+ DISACCHARIDES)	54.9 g	VITAMIN D	CALCIFEROL	1.319 µg
ADDED SUGARS	46.6 g	VITAMIN D	(IU)	53
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.375 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	4
STARCH	0.0 g	FOLATE		9.222 µg
TOTAL FAT	35.8 g	SODIUM		85.2 mg
SATURATED#FATTY#ACID	21.6 g	VITAMIN C	L-ASCORBIC ACID	0.447 mg
#MONO#UNSATURATED#FATTY#ACID	11.4 g	PHOSPHORUS		177.9 mg
#POLY UNSATURATED#FATTY#ACID	1.1 g	CALCIUM		209.5 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	IRON		0.25 mg
CHOLESTEROL	22.8 mg	MAGNESIUM		19.5 mg
ORGANIC ACIDS	0.38 g	ZINC		0.78 mg
DIETARY FIBRE	0.0 g	IODINE		6.09 µg
TOTAL ALKALOIDS	0.00 g	CHLORIDE		186.46 mg
ALCOHOL	0.00 g	POTASSIUM		305.9 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT		1.66 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	29.5 %
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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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