VAN LEER
CHOCOLATES
EST. 1949

IMW-WA-2061111-029

Product specification according to the legislation of USA

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

Product Specification

Legal denomination :	White confectionery
Certification	RSPO MB #CU-RSPO SCC-846352
	Certified HALAL Crescent M by IFANCA
Commercial name :	Ultimate
Item :	IMW-WA-2061111-029

Typical composition

sugar**;** vegetable fat (palm kernel and/or palm)**;** whole milk powder**;** whey powder (milk)**;** dry buttermilk**;** lactose (milk)**;** soy lecithin**;** vanilla extract

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	20842101215	13,608 KG		

Shape	Wafer
Amount per box/bag/each	30LB/BOX
Amount per pallet	60BOX/PAL

Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27,0 %	+/- 1,5	IOCCC14(1972)

Physical limits		Ref.Method
40C-S27-20RPM-PS APPARENT VISC	6.300,0 - 7.700,0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	85,7 - 104,7 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	25,2 - 30,8	INTERNAL METHOD
FINENESS (MICROMETER)	20,0 - 30,0 µm	INTERNAL METHOD

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

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Microbiological limits		Ref.Method
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	515 kcal	VITAMIN A RETINOL	22,261 µg
ENERGY VALUE	2.153 kJ	VITAMIN A (IU)	74
CALORIES FROM FAT	238 kcal	VITAMIN B1 THIAMIN	0,054 mg
TOTAL PROTEIN	3,0 g	VITAMIN B2 RIBOFLAVIN	0,313 mg
MILK PROTEIN	3,0 g	VITAMIN B3/PP NIACIN/NICOTIN	0,012 mg
TOTAL CARBOHYDRATES	68,3 g	VITAMIN B12 CYANO-COBALAMINE	0,332 µg
SUGARS (MONO+DISACCHARIDES)	67,6 g	VITAMIN D CALCIFEROL	0,000 µg
ADDED SUGARS	60,5 g	VITAMIN D (IU)	0
POLYOLS	0,0 g	VITAMIN E ALPHA-TOCOPHEROL	0,033 mg
POLYDEXTROSE	0,00 g	VITAMIN E (IU)	0
STARCH	0,0 g	FOLATE	2,822 µg
TOTAL FAT	26,9 g	SODIUM	100,2 mg
SATURATED FATTY ACID	22,9 g	VITAMIN C L-ASCORBIC ACID	0,282 mg
MONO UNSATURATED FATTY ACID	2,4 g	PHOSPHORUS	99,3 mg
POLY UNSATURATED FATTY ACID	0,4 g	CALCIUM	128,2 mg
TRANS FATTY ACID (TFA) TOTAL	0,2 g	IRON	0,27 mg
CHOLESTEROL	9,3 mg	MAGNESIUM	17,1 mg
ORGANIC ACIDS	0,25 g	ZINC	0,41 mg
DIETARY FIBRE	0,0 g	IODINE	1,96 µg
TOTAL ALKALOIDS	0,00 g	CHLORIDE	60,53 mg
ALCOHOL	0,02 g	POTASSIUM	215,7 mg
POLY HYDROXYPHENOLS	0,00 g	ASH CONTENT	1,21 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

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

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
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	1
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	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0

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.

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

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Kosher certification

Kosher Dairy

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

Optional certifications and programs

Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr	Any reference to Fairtrade/FSI requires a valid Fairtrade certificate. Fairtrade ingredients: sugar (& vanilla if applicable)
Fair Trade USA MB	Fair Trade Certified™(Ingredients)by Fair Trade USA Inc. Fairtrade Ingredients: cocoa, sugar and vanilla (when present)

Please refer to your contract for the option(s) chosen.

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Nova Guertin