

CHW-BS-22279BR-07B

Product specification according to the legislation of EU

Product Specification

Legal denomination :	White chocolate
Certification	Certified HALAL
Article :	CHW-BS-22279BR-07B
Alternative article number :	E022279
Commodity code for EU :	1704.9030

This is a preliminary product specification, not to be used as final product specification

Typical composition

sugar; cocoa butter; whole **milk** powder; skimmed **milk** powder; **milkfat**; emulsifier: **soya** lecithin; natural vanilla flavouring

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

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177639161	1,000 KG	1,120 KG	195x195x113 MM	Plastic bucket (PP)
BOX	18711177639168	4,000 KG	4,930 KG	392x392x115 MM	Corrugated American Case

Shape	blossoms
Amount	1KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	60BOX/PAL
Minimum order quantity	240 KG . To be increased with multiple of 4 KG .

Product characteristics

LENGTH	7,5 - 10,5 mm
WIDTH	4,0 - 6,0 mm
BASE COLOUR*	creme-beige

*Colour information is subjective, no claims can be derived from this information

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5.000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

Ref.Method

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

ISO6579

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

Article : CHW-BS-22279BR-07B

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Microbiological limits

Ref.Method

<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

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

ENERGY VALUE	541 kcal	SUGARS (MONO+DISACCHARIDES)	59,5 g
TOTAL FAT	30,4 g	DIETARY FIBRE	0,0 g
SATURATED FATTY ACID	18,3 g	TOTAL PROTEIN	6,5 g
AVAILABLE CARBOHYDRATES	59,9 g	SALT	0,23 g

RI = Reference Intake

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	23,5 %	+/- 1
Dry milk solids	24,9 %	+/- 1
Milkfat	6,9 %	+/-0,5

Storage conditions

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

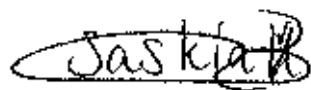
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

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