



CALLEBAUT

ESTABLISHED 1911

CHM-Q415AR-E4-U70

Product specification according to the legislation of EU

HB INGREDIENTS
 COCOA HOUSE
 15 CLIFFE INDUSTRIAL ESTATE-SOUTH STREET
 LEWES - EAST SUSSEX
 SUSSEX
 BN8 6JL
 UNITED KINGDOM

Product Specification

Legal denomination : Couverture milk chocolate
Commercial name : Arriba
Article : CHM-Q415AR-E4-U70 **Reference :** CHM-Q415AR-T68
Commodity code for EU : 1806.2010

Typical composition

sugar 33.0%; cocoa butter 26.0%; whole **milk** powder 19.0%; cocoa mass Ecuador 14.5%; skimmed **milk** powder 7.5%; emulsifier: soya lecithin <1%; natural vanilla flavouring <1%

Delivery form

	EAN	Net weight
UC	5410522515077	2.500 KG
BOX	5410522515060	10.000 KG

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	42BOX/PAL
Order quantity 10 KG (or multiply of this)	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	39.1 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
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

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for customer 15888

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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Microbiological limits

Ref.Method

E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	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 <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

18 Month (s) after production date

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

ENERGY VALUE	573 kcal	VITAMIN C L-ASCORBIC ACID	0.505 mg
ENERGY VALUE RI	28.7 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,399 kJ	VITAMIN D CALCIFEROL	1.537 µg
TOTAL FAT	39.1 g	VITAMIN D RI	30.7 %
TOTAL FAT RI	55.8 %	VITAMIN D (IU)	61
SATURATED FATTY ACID	23.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.750 mg
SATURATED FATTY ACID RI	117.5 %	VITAMIN E RI	22.9 %
MONO UNSATURATED FATTY ACID	12.5 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN H BIOTIN	0.001 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN H RI	2.0 %
CHOLESTEROL	18.6 mg	VITAMIN M FOLIC ACID	12.502 µg
AVAILABLE CARBOHYDRATES	44.4 g	VITAMIN M RI	6.3 %
AVAILABLE CARBOHYDRATES RI	17.1 %	VITAMIN K - PHYLLOQUINONES	0.000 µg
SUGARS (MONO+DISACCHARIDES)	43.3 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	48.1 %	PHOSPHORUS	253.0 mg
POLYOLS	0.0 g	PHOSPHORUS RI	36.1 %
STARCH	0.8 g	IRON	4.36 mg
DIETARY FIBRE	2.7 g	IRON RI	31.1 %
TOTAL PROTEIN	9.1 g	MAGNESIUM	55.6 mg
PROTEIN RI	18.2 %	MAGNESIUM RI	14.8 %
MILK PROTEIN	7.4 g	ZINC	1.34 mg
SALT	0.24 g	ZINC RI	13.4 %
SALT RI	4.0 %	IODINE	6.84 µg
SODIUM	96.9 mg	IODINE RI	4.6 %
ORGANIC ACIDS	0.71 g	CALCIUM	244.2 mg
TOTAL ALKALOIDS	0.18 g	CALCIUM RI	30.5 %
POLY HYDROXYPHENOLS	0.44 g	CHLORIDE	211.42 mg
ALCOHOL	0.00 g	CHLORIDE RI	26.4 %
VITAMIN A RETINOL	15.275 µg	POTASSIUM	499.3 mg
VITAMIN A RI	1.9 %	POTASSIUM RI	25.0 %
VITAMIN A (IU)	51	COPPER	1.12 mg

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PROVITAMIN A BETA-CAROTENE	5.407 µg	COPPER RI	112.0 %
VITAMIN B1 THIAMIN	0.110 mg	MANGANESE	0.02 mg
VITAMIN B1 RI	10.0 %	MANGANESE RI	0.8 %
VITAMIN B2 RIBOFLAVIN	0.585 mg	FLUORIDE	0.06 mg
VITAMIN B2 RI	41.8 %	FLUORIDE RI	1.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.214 mg	SELENIUM	4.70 µg
VITAMIN B3 RI	1.3 %	SELENIUM RI	8.5 %
VITAMIN B5 PANTOIC ACID	1.009 mg	CHROMIUM	24.87 µg
VITAMIN B5 RI	16.8 %	CHROMIUM RI	62.2 %
VITAMIN B6 PYRIDOXIN	0.091 mg	MOLYBDENUM	32.39 µg
VITAMIN B6 RI	6.5 %	MOLYBDENUM RI	64.8 %
VITAMIN B12 CYANO-COBALAMINE	0.557 µg	ASH CONTENT	2.22 g
VITAMIN B12 RI	22.3 %	ISOMALTULOSE	0.00 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	1	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0

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SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	0
PARABENE (E214->E219)	0		

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

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts.

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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

Dry cocoa solids	40.5 %	+/-1,5
Dry fatfree cocoa solids	6.6 %	+/-0,5
Dry milk solids	25.5 %	+/-1,5
Milkfat	5.2 %	+/-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).

Printed on 28.02.2017 for customer HB INGREDIENTS

Yoko Vervliet

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