



CALLEBAUT

ESTABLISHED 1911

CHR-Q37RB2-E4-U70

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Milk chocolate
Certification	Certified HALAL
Commercial name :	Ruby
Article :	CHR-Q37RB2-E4-U70
Commodity code for EU :	1806.2010

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

Typical composition

sugar; cocoa butter; whole **milk** powder; cocoa mass; acid: citric acid; emulsifier: lecithins (**soya**)

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

Delivery form

	EAN	Net weight
UC	5410522730791	2.500 KG
BOX	5410522730784	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)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 8 % 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

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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.

Shelf life

18 Month (s) after production date under below recommended storage conditions

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory. Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm³/m²/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m²/24h @ 38°C / RH 90%

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

ENERGY VALUE	568 kcal	VITAMIN C L-ASCORBIC ACID	0.417 mg
ENERGY VALUE RI	28.4 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,377 kJ	VITAMIN D CALCIFEROL	1.385 µg
TOTAL FAT	36.8 g	VITAMIN D RI	27.7 %
TOTAL FAT RI	52.6 %	VITAMIN D (IU)	55
SATURATED FATTY ACID	22.2 g	VITAMIN E ALPHA-TOCOPHEROL	2.488 mg
SATURATED FATTY ACID RI	110.9 %	VITAMIN E RI	20.7 %
MONO UNSATURATED FATTY ACID	11.7 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	10.563 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	5.3 %
CHOLESTEROL	21.2 mg	PHOSPHORUS	192.1 mg
AVAILABLE CARBOHYDRATES	51.4 g	PHOSPHORUS RI	27.4 %
AVAILABLE CARBOHYDRATES RI	19.8 %	IRON	1.77 mg
SUGARS (MONO+DISACCHARIDES)	50.6 g	IRON RI	12.6 %
SUGARS (MONO+DISACCHARIDES) RI	56.3 %	MAGNESIUM	34.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	9.3 %
STARCH	0.3 g	ZINC	0.96 mg
DIETARY FIBRE	1.1 g	ZINC RI	9.6 %
TOTAL PROTEIN	6.3 g	IODINE	5.68 µg
PROTEIN RI	12.5 %	IODINE RI	3.8 %
MILK PROTEIN	5.6 g	CALCIUM	199.8 mg
SALT	0.20 g	CALCIUM RI	25.0 %
SALT RI	3.3 %	CHLORIDE	175.02 mg

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SODIUM	80.3 mg	CHLORIDE RI	21.9 %
ORGANIC ACIDS	1.21 g	POTASSIUM	339.7 mg
TOTAL ALKALOIDS	0.08 g	POTASSIUM RI	17.0 %
POLY HYDROXYPHENOLS	0.41 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.0 %
VITAMIN A RETINOL	38.289 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	128	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.080 mg	SELENIUM	3.24 µg
VITAMIN B1 RI	7.3 %	SELENIUM RI	5.9 %
VITAMIN B2 RIBOFLAVIN	0.475 mg	CHROMIUM	10.07 µg
VITAMIN B2 RI	33.9 %	CHROMIUM RI	25.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.106 mg	MOLYBDENUM	13.61 µg
VITAMIN B3 RI	0.7 %	MOLYBDENUM RI	27.2 %
VITAMIN B12 CYANO-COBALAMINE	0.461 µg	ASH CONTENT	1.73 g
VITAMIN B12 RI	18.4 %		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0

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Other substances of interest

ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

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.

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

Dry cocoa solids	34.3 %	+/-1,5
Dry fatfree cocoa solids	3.1 %	+/-0,5
Dry milk solids	21.6 %	+/- 1
Milkfat	5.9 %	+/-0,5

Storage conditions

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

Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

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

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