



CALLEBAUT

ESTABLISHED 1911

W2-E1-U68

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Article : W2-E1-U68
Commodity code for EU : 1704.9030

Typical composition

sugar 46.5%; cocoa butter 29.5%; whole **milk** powder 23.5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%
 Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	5410522516715	1.000 KG
BOX	5410522516708	6.000 KG

Shape	Callets
Amount	1KG/UC
Amount per box/bag/each	6UC/BOX
Amount per pallet	72BOX/PAL
Order quantity 6 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	35.8 %	+/- 1.5	IOCCC14(1972)

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 9280 LEBBEKE - WIEZE - BELGIUM
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for customer 15888
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FONDÉ EN 1911

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LINEAR VISCOSITY 1,200 - 1,600 mPa.s
 Particle size : max. 3 % of the dry fatfree substance is > 30 micron.

Ref.Method

IOCCC46(2000)
 IOCCC38(1990)

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 not detected/g
 SALMONELLAE not detected/375g

Ref.Method

ISO4833
 ISO7954
 ISO7954
 ISO21528-2
 ISO4832
 ISO16649-2
 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

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

Products with a "best before" date as of 25.03.2020 have a shelf life of 18 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	569 kcal	VITAMIN C L-ASCORBIC ACID	0.447 mg
ENERGY VALUE RI	28.4 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,379 kJ	VITAMIN D CALCIFEROL	1.319 µg
TOTAL FAT	35.8 g	VITAMIN D RI	26.4 %
TOTAL FAT RI	51.2 %	VITAMIN D (IU)	53
SATURATED FATTY ACID	21.6 g	VITAMIN E ALPHA-TOCOPHEROL	2.375 mg
SATURATED FATTY ACID RI	107.8 %	VITAMIN E RI	19.8 %
MONO UNSATURATED FATTY ACID	11.4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	9.222 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.6 %
CHOLESTEROL	22.8 mg	PHOSPHORUS	177.9 mg
AVAILABLE CARBOHYDRATES	55.3 g	PHOSPHORUS RI	25.4 %
AVAILABLE CARBOHYDRATES RI	21.3 %	IRON	0.25 mg
SUGARS (MONO+DISACCHARIDES)	54.9 g	IRON RI	1.8 %
SUGARS (MONO+DISACCHARIDES) RI	61.0 %	MAGNESIUM	19.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.2 %
STARCH	0.0 g	ZINC	0.78 mg

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DIETARY FIBRE	0.0 g	ZINC RI	7.8 %
TOTAL PROTEIN	6.0 g	IODINE	6.09 µg
PROTEIN RI	12.0 %	IODINE RI	4.1 %
MILK PROTEIN	6.0 g	CALCIUM	209.5 mg
SALT	0.21 g	CALCIUM RI	26.2 %
SALT RI	3.6 %	CHLORIDE	186.46 mg
SODIUM	85.2 mg	CHLORIDE RI	23.3 %
ORGANIC ACIDS	0.38 g	POTASSIUM	305.9 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	15.3 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	44.788 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	149	FLUORIDE RI	0.8 %
VITAMIN B1 THIAMIN	0.071 mg	SELENIUM	3.29 µg
VITAMIN B1 RI	6.4 %	SELENIUM RI	6.0 %
VITAMIN B2 RIBOFLAVIN	0.494 mg	CHROMIUM	8.47 µg
VITAMIN B2 RI	35.3 %	CHROMIUM RI	21.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	11.77 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	23.5 %
VITAMIN B12 CYANO-COBALAMINE	0.494 µg	ASH CONTENT	1.66 g
VITAMIN B12 RI	19.8 %		

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

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

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	1	CHINQUAPIN*	0
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	NATURAL LATEX	0

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	29.5 %	+/-1,5
Dry milk solids	23.0 %	+/- 1
Milkfat	6.3 %	+/-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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Export annex : 100 % Composition

sugar 46.50%; cocoa butter 29.30%; whole **milk** powder 23.60%; emulsifier: lecithins (**soya**) 0.57%; natural vanilla flavouring 0.03%

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

Sucrose	46.6 %
Cocoa butter	29.3 %
Milkfat	6.30 %
Milk Solids	22.82 %
Non fat cocoa solids	0.00 %

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