



**CALLEBAUT**

ESTABLISHED 1911

**W2-E4-U71**

**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 :** White chocolate  
**Certification** Certified HALAL  
**Article :** W2-E4-U71 **Reference :** NEW W2NV-T70  
**Commodity code for EU :** 1704.9030

### Typical composition

sugar 46.5%; cocoa butter 29.5%; whole **milk** powder 23.5%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%  
Growing Great Chocolate ingredients: Cocoa

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522516777	2.500 KG
BOX	5410522516760	20.000 KG

  

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/BOX
Amount per pallet	30BOX/PAL
Order quantity	20 KG (or multiply of this)

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.8 %	+/- 1.5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
LINEAR VISCOSITY	1,291 - 1,540 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

### Microbiological limits

		<b>Ref.Method</b>
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	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**

12 Month (s) after production date

**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	VITAMIN H BIOTIN	0.000 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN H RI	0.0 %
CHOLESTEROL	22.8 mg	VITAMIN M FOLIC ACID	9.222 µg
AVAILABLE CARBOHYDRATES	55.3 g	VITAMIN M RI	4.6 %
AVAILABLE CARBOHYDRATES RI	21.3 %	VITAMIN K - PHYLLLOQUINONES	0.000 µg
SUGARS (MONO+DISACCHARIDES)	54.9 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	61.0 %	PHOSPHORUS	177.9 mg
POLYOLS	0.0 g	PHOSPHORUS RI	25.4 %
STARCH	0.0 g	IRON	0.25 mg
DIETARY FIBRE	0.0 g	IRON RI	1.8 %
TOTAL PROTEIN	6.0 g	MAGNESIUM	19.5 mg
PROTEIN RI	12.0 %	MAGNESIUM RI	5.2 %
MILK PROTEIN	6.0 g	ZINC	0.78 mg
SALT	0.21 g	ZINC RI	7.8 %
SALT RI	3.6 %	IODINE	6.10 µg
SODIUM	85.5 mg	IODINE RI	4.1 %
ORGANIC ACIDS	0.38 g	CALCIUM	209.5 mg
TOTAL ALKALOIDS	0.00 g	CALCIUM RI	26.2 %
POLY HYDROXYPHENOLS	0.00 g	CHLORIDE	186.47 mg
ALCOHOL	0.00 g	CHLORIDE RI	23.3 %
VITAMIN A RETINOL	13.228 µg	POTASSIUM	305.8 mg
VITAMIN A RI	1.7 %	POTASSIUM RI	15.3 %

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VITAMIN A (IU)	44	COPPER	0.04 mg
PROVITAMIN A BETA-CAROTENE	4.820 µg	COPPER RI	3.9 %
VITAMIN B1 THIAMIN	0.071 mg	MANGANESE	0.02 mg
VITAMIN B1 RI	6.4 %	MANGANESE RI	1.1 %
VITAMIN B2 RIBOFLAVIN	0.494 mg	FLUORIDE	0.03 mg
VITAMIN B2 RI	35.3 %	FLUORIDE RI	0.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	SELENIUM	3.29 µg
VITAMIN B3 RI	0.0 %	SELENIUM RI	6.0 %
VITAMIN B5 PANTOIC ACID	0.800 mg	CHROMIUM	8.47 µg
VITAMIN B5 RI	13.3 %	CHROMIUM RI	21.2 %
VITAMIN B6 PYRIDOXIN	0.071 mg	MOLYBDENUM	11.77 µg
VITAMIN B6 RI	5.0 %	MOLYBDENUM RI	23.5 %
VITAMIN B12 CYANO-COBALAMINE	0.494 µg	ASH CONTENT	1.66 g
VITAMIN B12 RI	19.8 %	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

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### Additional allergens info

PEANUT OIL	0	GARLIC	0
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	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.

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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Yoko Vervliet

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