



**CALLEBAUT**

ESTABLISHED 1911

# CHM-MO-M-E0-X27

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 :** Instant powder for chocolate mousse  
**Certification** Certified HALAL  
RSPO MB #CU-RSPO SCC-818712  
**Article :** CHM-MO-M-E0-X27  
**Commodity code for EU :** 1806.9039

## Typical composition

Chocolate 70.0% (cocoa mass 36.0%; skimmed **milk** powder 28.5%; sugar 24.0%; fat-reduced cocoa powder 10.5%; emulsifier: lecithins (soya) <1%; natural vanilla flavouring <1% ) ; sugar 15.0%; glucose syrup 6.5%; fully hydrogenated vegetable fat (palm kernel) 6.0%; **milk** proteins 1.0%; emulsifier: mono- and diglycerides of fatty acids <1%; stabiliser: E340ii <1%; emulsifier: E472a <1%

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

## Delivery form

	EAN	Net weight
UC	5410522546019	0.800 KG
BOX	5410522546002	8.000 KG
Shape		Powder
Amount		0,8KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		42BOX/PAL
Order quantity 8 KG (or multiply of this)		

## Chemical limits

			Ref.Method
MOISTURE	max 3,50 %		IOCCC1(1952)
TOTAL FAT CONTENT	22.1 %	+/- 1.0	IOCCC14(1972)

## Physical limits

Not specified.

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FELIUM 1911

**CHM-MO-M-E0-X27****Product specification according to the legislation of EU****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/25g	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

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

ENERGY VALUE	470 kcal	VITAMIN C L-ASCORBIC ACID	0.402 mg
ENERGY VALUE RI	23.5 %	VITAMIN C RI	0.5 %
ENERGY VALUE	1,968 kJ	VITAMIN D CALCIFEROL	0.648 µg
TOTAL FAT	22.1 g	VITAMIN D RI	13.0 %
TOTAL FAT RI	31.6 %	VITAMIN D (IU)	26
SATURATED FATTY ACID	15.8 g	VITAMIN E ALPHA-TOCOPHEROL	1.162 mg
SATURATED FATTY ACID RI	79.0 %	VITAMIN E RI	9.7 %
MONO UNSATURATED FATTY ACID	4.8 g	VITAMIN E (IU)	2
POLY UNSATURATED FATTY ACID	0.5 g	FOLATE	12.893 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	6.4 %
CHOLESTEROL	4.0 mg	PHOSPHORUS	304.3 mg
AVAILABLE CARBOHYDRATES	50.9 g	PHOSPHORUS RI	43.5 %
AVAILABLE CARBOHYDRATES RI	19.6 %	IRON	10.44 mg
SUGARS (MONO+DISACCHARIDES)	48.6 g	IRON RI	74.6 %
SUGARS (MONO+DISACCHARIDES) RI	54.0 %	MAGNESIUM	110.7 mg
POLYOLS	0.0 g	MAGNESIUM RI	29.5 %
STARCH	2.0 g	ZINC	1.98 mg
DIETARY FIBRE	7.3 g	ZINC RI	19.8 %
TOTAL PROTEIN	12.5 g	IODINE	5.35 µg
PROTEIN RI	25.0 %	IODINE RI	3.6 %
MILK PROTEIN	7.9 g	CALCIUM	209.4 mg
SALT	0.20 g	CALCIUM RI	26.2 %
SALT RI	3.3 %	CHLORIDE	170.52 mg
SODIUM	78.5 mg	CHLORIDE RI	21.3 %
ORGANIC ACIDS	1.06 g	POTASSIUM	747.4 mg
TOTAL ALKALOIDS	0.48 g	POTASSIUM RI	37.4 %

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POLY HYDROXYPHENOLS	1.10 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.9 %
VITAMIN A RETINOL	6.809 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	23	FLUORIDE RI	2.5 %
VITAMIN B1 THIAMIN	0.149 mg	SELENIUM	5.31 µg
VITAMIN B1 RI	13.5 %	SELENIUM RI	9.7 %
VITAMIN B2 RIBOFLAVIN	0.519 mg	CHROMIUM	39.80 µg
VITAMIN B2 RI	37.0 %	CHROMIUM RI	99.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.594 mg	MOLYBDENUM	49.67 µg
VITAMIN B3 RI	3.7 %	MOLYBDENUM RI	99.3 %
VITAMIN B12 CYANO-COBALAMINE	0.442 µg	ASH CONTENT	2.66 g
VITAMIN B12 RI	17.7 %		

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	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0

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### Other substances of interest

GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	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.

### Storage conditions

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

Storage Temperature : 12 - 20 °C

### Kosher certification

**Kosher** : None

Printed on 18.04.2023 for customer HB INGREDIENTS

Evie De Vis

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