



CALLEBAUT<sup>®</sup>

ESTABLISHED 1911

**CHW-MO-W-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 white chocolate mousse  
**Certification** RSPO MB #CU-RSPO SCC-818712  
**Article :** CHW-MO-W-E0-X27  
**Commodity code for EU :** 2106.9098

### Typical composition

White chocolate 58.5% (sugar 45.5%; whole **milk** powder 23.0%; cocoa butter 21.0%; skimmed **milk** powder 10.5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1% ) ; skimmed **milk** powder 16.5%; sugar 10.5%; fully hydrogenated vegetable fat (palm kernel) 10.0%; **milk** proteins 1.5%; emulsifier: mono- and diglycerides of fatty acids 1.5%; emulsifier: E472a 1.5%; stabiliser: E340ii <1%; colour: E160a <1%

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

### Delivery form

|                         | EAN           | Net weight                 | Gross weight | Dimensions (l x b x h) |
|-------------------------|---------------|----------------------------|--------------|------------------------|
| UC                      | 5410522546033 | 0.800 KG                   |              |                        |
| BOX                     | 5410522546026 | 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 | 28.5 %     | +/- 1.5 | IOCCC14(1972) |

### Physical limits

Not specified.

### Microbiological limits

|                        |             | Ref.Method |
|------------------------|-------------|------------|
| TOTAL PLATE COUNT (CC) | max 5,000/g | ISO4833    |

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for customer 15888

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|                    |                  |            |
|--------------------|------------------|------------|
| 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**

12 Month (s) after production date

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

|                                |          |                            |           |
|--------------------------------|----------|----------------------------|-----------|
| ENERGY VALUE                   | 524 kcal | VITAMIN C L-ASCORBIC ACID  | 0.706 mg  |
| ENERGY VALUE RI                | 26.2 %   | VITAMIN C RI               | 0.9 %     |
| ENERGY VALUE                   | 2,194 kJ | VITAMIN D CALCIFEROL       | 0.557 µg  |
| TOTAL FAT                      | 28.5 g   | VITAMIN D RI               | 11.1 %    |
| TOTAL FAT RI                   | 40.7 %   | VITAMIN D (IU)             | 22        |
| SATURATED FATTY ACID           | 21.4 g   | VITAMIN E ALPHA-TOCOPHEROL | 1.001 mg  |
| SATURATED FATTY ACID RI        | 107.0 %  | VITAMIN E RI               | 8.3 %     |
| MONO UNSATURATED FATTY ACID    | 5.1 g    | VITAMIN E (IU)             | 1         |
| POLY UNSATURATED FATTY ACID    | 0.5 g    | FOLATE                     | 9.321 µg  |
| TRANS FATTY ACID (TFA) TOTAL   | 0.3 g    | FOLATE RI                  | 4.7 %     |
| CHOLESTEROL                    | 13.8 mg  | PHOSPHORUS                 | 275.9 mg  |
| AVAILABLE CARBOHYDRATES        | 53.8 g   | PHOSPHORUS RI              | 39.4 %    |
| AVAILABLE CARBOHYDRATES RI     | 20.7 %   | IRON                       | 0.25 mg   |
| SUGARS (MONO+DISACCHARIDES)    | 53.5 g   | IRON RI                    | 1.8 %     |
| SUGARS (MONO+DISACCHARIDES) RI | 59.4 %   | MAGNESIUM                  | 30.1 mg   |
| POLYOLS                        | 0.0 g    | MAGNESIUM RI               | 8.0 %     |
| STARCH                         | 0.0 g    | ZINC                       | 1.19 mg   |
| DIETARY FIBRE                  | 0.0 g    | ZINC RI                    | 11.9 %    |
| TOTAL PROTEIN                  | 12.7 g   | IODINE                     | 9.47 µg   |
| PROTEIN RI                     | 25.4 %   | IODINE RI                  | 6.3 %     |
| MILK PROTEIN                   | 12.7 g   | CALCIUM                    | 324.9 mg  |
| SALT                           | 0.33 g   | CALCIUM RI                 | 40.6 %    |
| SALT RI                        | 5.5 %    | CHLORIDE                   | 288.71 mg |
| SODIUM                         | 132.2 mg | CHLORIDE RI                | 36.1 %    |
| ORGANIC ACIDS                  | 0.71 g   | POTASSIUM                  | 473.6 mg  |
| TOTAL ALKALOIDS                | 0.00 g   | POTASSIUM RI               | 23.7 %    |
| POLY HYDROXYPHENOLS            | 0.00 g   | MANGANESE                  | 0.01 mg   |

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|                              |           |               |         |
|------------------------------|-----------|---------------|---------|
| ALCOHOL                      | 0.00 g    | MANGANESE RI  | 0.6 %   |
| VITAMIN A RETINOL            | 18.288 µg | FLUORIDE      | 0.02 mg |
| VITAMIN A (IU)               | 61        | FLUORIDE RI   | 0.5 %   |
| VITAMIN B1 THIAMIN           | 0.117 mg  | SELENIUM      | 1.89 µg |
| VITAMIN B1 RI                | 10.6 %    | SELENIUM RI   | 3.4 %   |
| VITAMIN B2 RIBOFLAVIN        | 0.774 mg  | CHROMIUM      | 4.85 µg |
| VITAMIN B2 RI                | 55.3 %    | CHROMIUM RI   | 12.1 %  |
| VITAMIN B3/PP NIACIN/NICOTIN | 0.000 mg  | MOLYBDENUM    | 6.74 µg |
| VITAMIN B3 RI                | 0.0 %     | MOLYBDENUM RI | 13.5 %  |
| VITAMIN B12 CYANO-COBALAMINE | 0.778 µg  | ASH CONTENT   | 2.52 g  |
| VITAMIN B12 RI               | 31.1 %    |               |         |

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 |
| GLUTEN>20 PPM | 0 | COCONUT*                              | 0 |

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|                                |   |              |   |
|--------------------------------|---|--------------|---|
| 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 |
|--------------------------|---|---------------------|---|

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 18.05.2023 for customer HB INGREDIENTS

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