



CALLEBAUT

ESTABLISHED 1911

CHW-BS-19495-999

Product specification according to the legislation of EU

SEPHRA EUROPE LTD
UNIT 2, BLOCK 9, MUIRHEAD PARK
MITCHELSTON INDUSTRIAL ESTATE
KIRKCALDY
FIFE
KY1 3PE
UNITED KINGDOM

Product Specification

Legal denomination : White chocolate
Article : CHW-BS-19495-999
Alternative article number : E019495
Commodity code for EU : 1704.9030



Typical composition

sugar 50.5%; whole **milk** powder 25.5%; cocoa butter 23.5%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	5410522393705	1.000 KG	1.215 KG	195x195x114 MM	Plastic bucket (PP)
BOX	5410522535099	4.000 KG	4.860 KG	392x392x115 MM	Corrugated American Case

Shape blossoms
Amount 1KG/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 60BOX/PAL
Minimum order quantity 240 KG . To be increased with multiple of 4 KG .

Product characteristics

LENGTH	7.5 - 10.5 mm
WIDTH	4.0 - 6.0 mm
BASE COLOUR*	creme-beige

*Colour information is subjective, no claims can be derived from this information

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for customer 43562

Company - Barry Callebaut Decorations BV

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

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FELICITUM 1911

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MOISTURE	max 1 %	IOCCC1(1952)
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Physical limits**Ref.Method**

Not specified.

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	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	541 kcal	VITAMIN C L-ASCORBIC ACID	0.485 mg
ENERGY VALUE RI	27.0 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,263 kJ	VITAMIN D CALCIFEROL	1.052 µg
TOTAL FAT	30.4 g	VITAMIN D RI	21.0 %
TOTAL FAT RI	43.5 %	VITAMIN D (IU)	42
SATURATED FATTY ACID	18.3 g	VITAMIN E ALPHA-TOCOPHEROL	1.901 mg
SATURATED FATTY ACID RI	91.6 %	VITAMIN E RI	15.8 %
MONO UNSATURATED FATTY ACID	9.6 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	VITAMIN H BIOTIN	0.000 mg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	VITAMIN H RI	0.0 %
CHOLESTEROL	24.8 mg	VITAMIN M FOLIC ACID	8.743 µg
AVAILABLE CARBOHYDRATES	59.9 g	VITAMIN M RI	4.4 %
AVAILABLE CARBOHYDRATES RI	23.0 %	VITAMIN K - PHYLLOQUINONES	0.000 µg
SUGARS (MONO+DISACCHARIDES)	59.5 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	66.1 %	PHOSPHORUS	193.1 mg
POLYOLS	0.0 g	PHOSPHORUS RI	27.6 %
STARCH	0.0 g	IRON	0.27 mg
DIETARY FIBRE	0.0 g	IRON RI	2.0 %
TOTAL PROTEIN	6.5 g	MAGNESIUM	21.1 mg
PROTEIN RI	13.1 %	MAGNESIUM RI	5.6 %

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MILK PROTEIN	6.5 g	ZINC	0.84 mg
SALT	0.23 g	ZINC RI	8.4 %
SALT RI	3.9 %	IODINE	6.62 µg
SODIUM	92.5 mg	IODINE RI	4.4 %
ORGANIC ACIDS	0.41 g	CALCIUM	227.4 mg
TOTAL ALKALOIDS	0.00 g	CALCIUM RI	28.4 %
POLY HYDROXYPHENOLS	0.00 g	CHLORIDE	202.38 mg
ALCOHOL	0.00 g	CHLORIDE RI	25.3 %
VITAMIN A RETINOL	10.914 µg	POTASSIUM	331.9 mg
VITAMIN A RI	1.4 %	POTASSIUM RI	16.6 %
VITAMIN A (IU)	36	COPPER	0.04 mg
PROVITAMIN A BETA-CAROTENE	5.236 µg	COPPER RI	4.2 %
VITAMIN B1 THIAMIN	0.077 mg	MANGANESE	0.02 mg
VITAMIN B1 RI	7.0 %	MANGANESE RI	1.1 %
VITAMIN B2 RIBOFLAVIN	0.536 mg	FLUORIDE	0.03 mg
VITAMIN B2 RI	38.3 %	FLUORIDE RI	0.9 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	SELENIUM	3.58 µg
VITAMIN B3 RI	0.0 %	SELENIUM RI	6.5 %
VITAMIN B5 PANTOIC ACID	0.868 mg	CHROMIUM	9.19 µg
VITAMIN B5 RI	14.5 %	CHROMIUM RI	23.0 %
VITAMIN B6 PYRIDOXIN	0.077 mg	MOLYBDENUM	12.77 µg
VITAMIN B6 RI	5.5 %	MOLYBDENUM RI	25.5 %
VITAMIN B12 CYANO-COBALAMINE	0.536 µg	ASH CONTENT	1.80 g
VITAMIN B12 RI	21.5 %	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

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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
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	23.5 %	+/- 1
Dry milk solids	24.9 %	+/- 1
Milkfat	6.9 %	+/-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).

Printed on 25.05.2017 for customer SEPHRA EUROPE LTD

Alexandre van der Moezel

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