



CALLEBAUT

ESTABLISHED 1911

CHD-MO-D-E0-X27

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Instant powder for chocolate mousse
Certification	Certified HALAL RSPO MB #CU-RSPO SCC-818712
Article :	CHD-MO-D-E0-X27
Commodity code for EU :	1806.9039

Typical composition

Chocolate 75.0% (cocoa mass 30.0%; sugar 24.0%; skimmed **milk** powder 24.0%; fat-reduced cocoa powder 21.5%; emulsifier: *soya lecithin* <1%; natural vanilla flavouring <1%) ; sugar 10.0%; glucose syrup 5.0%; fully hydrogenated vegetable fat (palm kernel) 4.5%; colour E150d 2.0%; fat-reduced cocoa powder 1.0%; **milk** proteins <1%; 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.

Products with "best before" until 21.03.2023 are not halal certified.

Delivery form

	EAN	Net weight
UC	5410522545852	0.800 KG
BOX	5410522545845	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	20.2 %	+/- 1.0	IOCCC14(1972)

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>

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for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

09.12.2021 16:47:53

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Microbiological limits

Ref.Method

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	450 kcal	VITAMIN C L-ASCORBIC ACID	0.360 mg
ENERGY VALUE RI	22.5 %	VITAMIN C RI	0.5 %
ENERGY VALUE	1,881 kJ	VITAMIN D CALCIFEROL	0.632 µg
TOTAL FAT	20.2 g	VITAMIN D RI	12.6 %
TOTAL FAT RI	28.9 %	VITAMIN D (IU)	25
SATURATED FATTY ACID	14.2 g	VITAMIN E ALPHA-TOCOPHEROL	1.123 mg
SATURATED FATTY ACID RI	70.8 %	VITAMIN E RI	9.4 %
MONO UNSATURATED FATTY ACID	4.6 g	VITAMIN E (IU)	2
POLY UNSATURATED FATTY ACID	0.5 g	VITAMIN M FOLIC ACID	15.816 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN M RI	7.9 %
CHOLESTEROL	0.5 mg	PHOSPHORUS	347.0 mg
AVAILABLE CARBOHYDRATES	47.6 g	PHOSPHORUS RI	49.6 %
AVAILABLE CARBOHYDRATES RI	18.3 %	IRON	13.76 mg
SUGARS (MONO+DISACCHARIDES)	44.5 g	IRON RI	98.3 %
SUGARS (MONO+DISACCHARIDES) RI	49.4 %	MAGNESIUM	146.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	39.0 %
STARCH	2.8 g	ZINC	2.43 mg
DIETARY FIBRE	10.0 g	ZINC RI	24.3 %
TOTAL PROTEIN	13.4 g	IODINE	4.79 µg
PROTEIN RI	26.8 %	IODINE RI	3.2 %
MILK PROTEIN	7.0 g	CALCIUM	200.5 mg
SALT	0.22 g	CALCIUM RI	25.1 %
SALT RI	3.7 %	CHLORIDE	156.33 mg
SODIUM	88.5 mg	CHLORIDE RI	19.5 %
ORGANIC ACIDS	1.26 g	POTASSIUM	1,146.2 mg
TOTAL ALKALOIDS	0.67 g	POTASSIUM RI	57.3 %
POLY HYDROXYPHENOLS	1.29 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.8 %
VITAMIN A RETINOL	6.520 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	22	FLUORIDE RI	2.6 %
VITAMIN B1 THIAMIN	0.174 mg	SELENIUM	5.23 µg
VITAMIN B1 RI	15.9 %	SELENIUM RI	9.5 %
VITAMIN B2 RIBOFLAVIN	0.506 mg	CHROMIUM	41.83 µg
VITAMIN B2 RI	36.1 %	CHROMIUM RI	104.6 %

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VITAMIN B3/PP NIACIN/NICOTIN	0.831 mg	MOLYBDENUM	52.01 µg
VITAMIN B3 RI	5.2 %	MOLYBDENUM RI	104.0 %
VITAMIN B12 CYANO-COBALAMINE	0.396 µg	ASH CONTENT	3.54 g
VITAMIN B12 RI	15.8 %		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	1	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	1
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
MAIZE	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

** : excl. fully refined oil/fat

"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

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Evie De Vis

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