



CALLEBAUT

ESTABLISHED 1911

CHM-CU-17X259-552

Product specification according to the legislation of EU

SEPHRA EUROPE LTD
DENBURN ROAD
SEPHRA HOUSE
SCOTLAND
KIRKCALDY
FIFE
KY1 2BJ
UNITED KINGDOM

Product Specification

Legal denomination : Milk chocolate
Article : CHM-CU-17X259-552
Commodity code for EU : 1806.2030

Typical composition

sugar 51.0%; whole **milk** powder 21.0%; cocoa butter 16.0%; cocoa mass 11.5%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%

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

Delivery form

	EAN	Net weight
UC	5410522459494	2.500 KG
BOX	5410522459500	10.000 KG

Shape	Chunks
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	49BOX/PAL
Order quantity	10 KG (or multiply of this)

Product characteristics

LENGTH	9.0 - 11.0 mm
WIDTH	8.0 - 12.0 mm
HEIGHT	3.0 - 5.0 mm

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.	IOCCC116(1990)

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for customer 43562

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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

18 Month (s) after production date

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

ENERGY VALUE	523 kcal	VITAMIN C L-ASCORBIC ACID	0.353 mg
ENERGY VALUE RI	26.2 %	VITAMIN C RI	0.4 %
ENERGY VALUE	2,190 kJ	VITAMIN D CALCIFEROL	0.992 µg
TOTAL FAT	27.9 g	VITAMIN D RI	19.8 %
TOTAL FAT RI	39.9 %	VITAMIN D (IU)	40
SATURATED FATTY ACID	16.8 g	VITAMIN E ALPHA-TOCOPHEROL	1.895 mg
SATURATED FATTY ACID RI	83.9 %	VITAMIN E RI	15.8 %
MONO UNSATURATED FATTY ACID	8.8 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	VITAMIN M FOLIC ACID	8.809 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN M RI	4.4 %
CHOLESTEROL	20.5 mg	PHOSPHORUS	181.7 mg
AVAILABLE CARBOHYDRATES	59.8 g	PHOSPHORUS RI	26.0 %
AVAILABLE CARBOHYDRATES RI	23.0 %	IRON	3.51 mg
SUGARS (MONO+DISACCHARIDES)	58.8 g	IRON RI	25.1 %
SUGARS (MONO+DISACCHARIDES) RI	65.3 %	MAGNESIUM	42.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	11.2 %
STARCH	0.6 g	ZINC	0.98 mg
DIETARY FIBRE	2.1 g	ZINC RI	9.8 %
TOTAL PROTEIN	6.7 g	IODINE	4.77 µg
PROTEIN RI	13.4 %	IODINE RI	3.2 %
MILK PROTEIN	5.4 g	CALCIUM	171.4 mg
SALT	0.17 g	CALCIUM RI	21.4 %
SALT RI	2.8 %	CHLORIDE	148.17 mg
SODIUM	67.8 mg	CHLORIDE RI	18.5 %
ORGANIC ACIDS	0.52 g	POTASSIUM	363.8 mg
TOTAL ALKALOIDS	0.14 g	POTASSIUM RI	18.2 %

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POLY HYDROXYPHENOLS	0.34 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.6 %
VITAMIN A RETINOL	32.293 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	108	FLUORIDE RI	1.1 %
VITAMIN B1 THIAMIN	0.080 mg	SELENIUM	3.31 µg
VITAMIN B1 RI	7.3 %	SELENIUM RI	6.0 %
VITAMIN B2 RIBOFLAVIN	0.411 mg	CHROMIUM	18.44 µg
VITAMIN B2 RI	29.4 %	CHROMIUM RI	46.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.170 mg	MOLYBDENUM	24.07 µg
VITAMIN B3 RI	1.1 %	MOLYBDENUM RI	48.1 %
VITAMIN B12 CYANO-COBALAMINE	0.390 µg	ASH CONTENT	1.62 g
VITAMIN B12 RI	15.6 %		

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	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
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.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	27.3 %	+/-1,5
Dry fatfree cocoa solids	5.1 %	+/-0,5
Dry milk solids	20.4 %	+/- 1
Milkfat	5.7 %	+/-0,5

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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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