



CALLEBAUT

ESTABLISHED 1911

CHW-CU-20V001-471

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 : White chocolate
Certification Certified HALAL
Commercial name : 8x8x6mm
Article : CHW-CU-20V001-471
Commodity code for EU : 1704.9030

Typical composition

sugar 53.0%; whole **milk** powder 24.0%; cocoa butter 21.0%; skimmed **milk** powder 1.5%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%

100% sustainably sourced cocoa

Delivery form

	EAN	Net weight
BOX	5410522227987	10.000 KG
Shape		Chunks
Amount per box/bag/each		10KG/BOX
Amount per pallet		64BOX/PAL
Order quantity 10 KG (or multiply of this)		

Product characteristics

LENGTH	7.0 - 9.0 mm
WIDTH	6.0 - 10.0 mm
HEIGHT	5.0 - 7.0 mm

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

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

Article : CHW-CU-20V001-471
BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 43562

28.09.2021 11:02:47

p. 1 / 4

**CALLEBAUT**

FELLSIUM 1911

CHW-CU-20V001-471**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	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	529 kcal	VITAMIN C L-ASCORBIC ACID	0.397 mg
ENERGY VALUE RI	26.5 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,215 kJ	VITAMIN D CALCIFEROL	0.943 µg
TOTAL FAT	27.6 g	VITAMIN D RI	18.9 %
TOTAL FAT RI	39.5 %	VITAMIN D (IU)	38
SATURATED FATTY ACID	16.6 g	VITAMIN E ALPHA-TOCOPHEROL	1.892 mg
SATURATED FATTY ACID RI	82.9 %	VITAMIN E RI	15.8 %
MONO UNSATURATED FATTY ACID	8.7 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	VITAMIN M FOLIC ACID	7.742 µg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	VITAMIN M RI	3.9 %
CHOLESTEROL	24.0 mg	PHOSPHORUS	154.8 mg
AVAILABLE CARBOHYDRATES	63.2 g	PHOSPHORUS RI	22.1 %
AVAILABLE CARBOHYDRATES RI	24.3 %	IRON	0.25 mg
SUGARS (MONO+DISACCHARIDES)	62.8 g	IRON RI	1.8 %
SUGARS (MONO+DISACCHARIDES) RI	69.8 %	MAGNESIUM	17.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	4.5 %
STARCH	0.0 g	ZINC	0.67 mg
DIETARY FIBRE	0.0 g	ZINC RI	6.7 %
TOTAL PROTEIN	6.6 g	IODINE	5.31 µg
PROTEIN RI	13.2 %	IODINE RI	3.5 %
MILK PROTEIN	6.6 g	CALCIUM	182.4 mg
SALT	0.19 g	CALCIUM RI	22.8 %
SALT RI	3.1 %	CHLORIDE	162.41 mg
SODIUM	74.2 mg	CHLORIDE RI	20.3 %
ORGANIC ACIDS	0.42 g	POTASSIUM	266.3 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	13.3 %

Article : CHW-CU-20V001-471

for customer 43562

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

28.09.2021 11:02:47

Tel. : 053 73 02 11 Fax.: 053 78 04 63

p. 2 / 4



CALLEBAUT

ESTABLISHED 1911

CHW-CU-20V001-471

Product specification according to the legislation of EU

POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.4 %
VITAMIN A RETINOL	54.411 µg	FLUORIDE	0.01 mg
VITAMIN A (IU)	181	FLUORIDE RI	0.1 %
VITAMIN B1 THIAMIN	0.067 mg	SELENIUM	2.20 µg
VITAMIN B1 RI	6.0 %	SELENIUM RI	4.0 %
VITAMIN B2 RIBOFLAVIN	0.434 mg	CHROMIUM	3.58 µg
VITAMIN B2 RI	31.0 %	CHROMIUM RI	9.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	6.71 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	13.4 %
VITAMIN B12 CYANO-COBALAMINE	0.437 µg	ASH CONTENT	1.46 g
VITAMIN B12 RI	17.5 %		

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	21.0 %	+/- 1
Dry milk solids	24.8 %	+/- 1
Milkfat	6.6 %	+/-0,5

Article : CHW-CU-20V001-471

for customer 43562

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

28.09.2021 11:02:47

Tel. : 053 73 02 11 Fax.: 053 78 04 63

p. 3 / 4



CALLEBAUT

BELGIUM 1911

CHW-CU-20V001-471

Product specification according to the legislation of EU

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 28.09.2021 for customer SEPHRA EUROPE LTD

Evie De Vis

Article : CHW-CU-20V001-471

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 43562

28.09.2021 11:02:47

p. 4 / 4