



CALLEBAUT®

ESTABLISHED 1911

CHM-SC-WD-E4-U70

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 : Blend of chocolate and white chocolate
Certification Certified HALAL
Commercial name : Sensation - Mix Dark/White
Article : CHM-SC-WD-E4-U70
Commodity code for EU : 1806.2010

Typical composition

sugar 45.5%; cocoa butter 24.5%; whole **milk** powder 17.5%; cocoa mass 11.0%; **milkfat** <1%; emulsifier: lecithins (**soya**) <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	Gross weight
UC	5410522515251	2.500 KG	
BOX	5410522515244	10.000 KG	

Shape	Shiny callets
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	42BOX/PAL
Order quantity 10 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

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for customer 43562

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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p. 1 / 4



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Physical limits

Particle size : max. 3 % of the dry fatfree substance is > 30 micron.

Ref.Method

IOCCC38(1990)

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/375g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
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 under below recommended storage conditions

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

ENERGY VALUE	564 kcal	VITAMIN C L-ASCORBIC ACID	0.335 mg
ENERGY VALUE RI	28.2 %	VITAMIN C RI	0.4 %
ENERGY VALUE	2,361 kJ	VITAMIN D CALCIFEROL	1.352 µg
TOTAL FAT	36.0 g	VITAMIN D RI	27.0 %
TOTAL FAT RI	51.5 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	21.7 g	VITAMIN E ALPHA-TOCOPHEROL	2.472 mg
SATURATED FATTY ACID RI	108.3 %	VITAMIN E RI	20.6 %
MONO UNSATURATED FATTY ACID	11.5 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	9.660 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.8 %
CHOLESTEROL	20.7 mg	PHOSPHORUS	174.0 mg
AVAILABLE CARBOHYDRATES	52.9 g	PHOSPHORUS RI	24.9 %
AVAILABLE CARBOHYDRATES RI	20.3 %	IRON	3.35 mg
SUGARS (MONO+DISACCHARIDES)	51.9 g	IRON RI	23.9 %
SUGARS (MONO+DISACCHARIDES) RI	57.7 %	MAGNESIUM	40.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	10.7 %
STARCH	0.6 g	ZINC	0.94 mg
DIETARY FIBRE	2.0 g	ZINC RI	9.4 %
TOTAL PROTEIN	5.8 g	IODINE	4.57 µg
PROTEIN RI	11.6 %	IODINE RI	3.0 %
MILK PROTEIN	4.5 g	CALCIUM	164.3 mg
SALT	0.16 g	CALCIUM RI	20.5 %
SALT RI	2.7 %	CHLORIDE	141.98 mg

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p. 2 / 4



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SODIUM	65.0 mg	CHLORIDE RI	17.7 %
ORGANIC ACIDS	0.46 g	POTASSIUM	348.4 mg
TOTAL ALKALOIDS	0.13 g	POTASSIUM RI	17.4 %
POLY HYDROXYPHENOLS	0.32 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.8 %
VITAMIN A RETINOL	45.078 µg	FLUORIDE	0.05 mg
VITAMIN A (IU)	150	FLUORIDE RI	1.3 %
VITAMIN B1 THIAMIN	0.075 mg	SELENIUM	3.46 µg
VITAMIN B1 RI	6.8 %	SELENIUM RI	6.3 %
VITAMIN B2 RIBOFLAVIN	0.392 mg	CHROMIUM	19.31 µg
VITAMIN B2 RI	28.0 %	CHROMIUM RI	48.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.162 mg	MOLYBDENUM	24.59 µg
VITAMIN B3 RI	1.0 %	MOLYBDENUM RI	49.2 %
VITAMIN B12 CYANO-COBALAMINE	0.371 µg	ASH CONTENT	1.55 g
VITAMIN B12 RI	14.8 %		

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

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p. 3 / 4



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Other substances of interest

ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	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
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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.

Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Evie De Vis

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p. 4 / 4