



CALLEBAUT®

ESTABLISHED 1911

CW2-E4-U71

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
Article : CW2-E4-U71
Commodity code for EU : 1704.9030

Typical composition

sugar 48.0%; cocoa butter 27.5%; whole **milk** powder 24.0%; 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
UC	5410522515435	2.500 KG
BOX	5410522515428	20.000 KG

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/BOX
Amount per pallet	30BOX/PAL
Order quantity 20 KG (or multiply of this)	

Packaging information

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

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,750 - 2,300 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

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BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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

for customer 43562

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Physical limits

Ref.Method

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	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	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

18 Month (s) after production date under below recommended storage conditions

Products with a "best before" date as of 25.03.2020 have a shelf life of 18 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	559 kcal	VITAMIN C L-ASCORBIC ACID	0.461 mg
ENERGY VALUE RI	27.9 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,338 kJ	VITAMIN D CALCIFEROL	1.224 µg
TOTAL FAT	33.9 g	VITAMIN D RI	24.5 %
TOTAL FAT RI	48.4 %	VITAMIN D (IU)	49
SATURATED FATTY ACID	20.4 g	VITAMIN E ALPHA-TOCOPHEROL	2.205 mg
SATURATED FATTY ACID RI	102.1 %	VITAMIN E RI	18.4 %
MONO UNSATURATED FATTY ACID	10.8 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	9.057 µg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	FOLATE RI	4.5 %
CHOLESTEROL	23.5 mg	PHOSPHORUS	183.5 mg
AVAILABLE CARBOHYDRATES	56.9 g	PHOSPHORUS RI	26.2 %
AVAILABLE CARBOHYDRATES RI	21.9 %	IRON	0.26 mg
SUGARS (MONO+DISACCHARIDES)	56.5 g	IRON RI	1.9 %
SUGARS (MONO+DISACCHARIDES) RI	62.8 %	MAGNESIUM	20.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.4 %
STARCH	0.0 g	ZINC	0.80 mg
DIETARY FIBRE	0.0 g	ZINC RI	8.0 %
TOTAL PROTEIN	6.2 g	IODINE	6.29 µg
PROTEIN RI	12.4 %	IODINE RI	4.2 %
MILK PROTEIN	6.2 g	CALCIUM	216.2 mg

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SALT	0.22 g	CALCIUM RI	27.0 %
SALT RI	3.7 %	CHLORIDE	192.39 mg
SODIUM	87.9 mg	CHLORIDE RI	24.0 %
ORGANIC ACIDS	0.39 g	POTASSIUM	315.6 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	15.8 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	45.188 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	150	FLUORIDE RI	0.8 %
VITAMIN B1 THIAMIN	0.073 mg	SELENIUM	3.40 µg
VITAMIN B1 RI	6.6 %	SELENIUM RI	6.2 %
VITAMIN B2 RIBOFLAVIN	0.510 mg	CHROMIUM	8.74 µg
VITAMIN B2 RI	36.4 %	CHROMIUM RI	21.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	12.14 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	24.3 %
VITAMIN B12 CYANO-COBALAMINE	0.510 µg	ASH CONTENT	1.71 g
VITAMIN B12 RI	20.4 %		

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

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Other substances of interest

MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
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.

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

Dry cocoa solids	27.4 %	+/-1,5
Dry milk solids	23.7 %	+/- 1
Milkfat	6.5 %	+/-0,5

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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