

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

Product Specification

Legal denomination : Blend of white chocolate and coloured compound
Commercial name : Pink X-Large
Article : CHX-PC-19954E0-999
Commodity code for EU : 1704.9099



Typical composition

sugar 49.5%; whole **milk** powder 25.0%; cocoa butter 24.0%; beetroot concentrate <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	Dimensions (l x b x h)	Packaging material
UC	8711177601656	0.900 KG	0.993 KG	228x128x62 MM	Paper folding carton
BOX	18711177601653	3.600 KG	4.130 KG	270x230x140 MM	Corrugated American Case
Shape	pencils				
Amount	0,9KG				
Amount per box/bag/each	4UC/BOX				
Amount per pallet	120BOX/PAL				
Order quantity	3.6 KG (or multiply of this)				

Packaging information

Packaging unit	Packaging material	Identification code
UC	Box	21-PAP

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for customer 43562

Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

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Product specification according to the legislation of EU

Packaging information

	Box	20-PAP
BOX	Box	81-C/PAP

Product characteristics

LENGTH	200.0 mm
DIAMETER	7.0 mm
BASE COLOUR*	creme-beige
ADDITIONAL COLOUR*	pink-purple

*Colour information is subjective, no claims can be derived from this information

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

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	547 kcal	VITAMIN C L-ASCORBIC ACID	0.474 mg
ENERGY VALUE RI	27.3 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,287 kJ	VITAMIN D CALCIFEROL	1.090 µg
TOTAL FAT	31.6 g	VITAMIN D RI	21.8 %
TOTAL FAT RI	45.2 %	VITAMIN D (IU)	44
SATURATED FATTY ACID	18.8 g	VITAMIN E ALPHA-TOCOPHEROL	1.967 mg
SATURATED FATTY ACID RI	94.1 %	VITAMIN E RI	16.4 %
MONO UNSATURATED FATTY ACID	10.0 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	8.745 µg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	FOLATE RI	4.4 %

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CHOLESTEROL	24.2 mg	PHOSPHORUS	188.5 mg
AVAILABLE CARBOHYDRATES	58.8 g	PHOSPHORUS RI	26.9 %
AVAILABLE CARBOHYDRATES RI	22.6 %	IRON	0.27 mg
SUGARS (MONO+DISACCHARIDES)	58.2 g	IRON RI	1.9 %
SUGARS (MONO+DISACCHARIDES) RI	64.7 %	MAGNESIUM	20.7 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.5 %
STARCH	0.0 g	ZINC	0.82 mg
DIETARY FIBRE	0.0 g	ZINC RI	8.2 %
TOTAL PROTEIN	6.4 g	IODINE	6.46 µg
PROTEIN RI	12.8 %	IODINE RI	4.3 %
MILK PROTEIN	6.4 g	CALCIUM	222.1 mg
SALT	0.23 g	CALCIUM RI	27.8 %
SALT RI	3.8 %	CHLORIDE	197.64 mg
SODIUM	90.3 mg	CHLORIDE RI	24.7 %
ORGANIC ACIDS	0.41 g	POTASSIUM	324.2 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	16.2 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	44.870 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	149	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.075 mg	SELENIUM	3.49 µg
VITAMIN B1 RI	6.8 %	SELENIUM RI	6.3 %
VITAMIN B2 RIBOFLAVIN	0.524 mg	CHROMIUM	8.98 µg
VITAMIN B2 RI	37.4 %	CHROMIUM RI	22.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	12.47 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	24.9 %
VITAMIN B12 CYANO-COBALAMINE	0.524 µg	ASH CONTENT	1.76 g
VITAMIN B12 RI	21.0 %		

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



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Allergens: presence as ingredient or through cross contact on production line

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
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 : None

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Toussaint Jongen

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