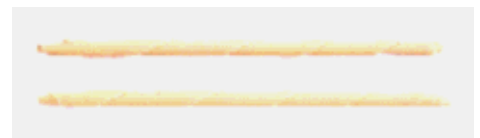


SEPHRA EUROPE LTD
DENBURN ROAD
SEPHRA HOUSE
SCOTLAND
KIRKCALDY
FIFE
KY1 2BJ
UNITED KINGDOM

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Commercial name : X-Large
Article : CHW-PC-19939E0-999
Commodity code for EU : 1704.9030



Typical composition

sugar 50.5%; whole **milk** powder 25.5%; cocoa butter 23.5%; 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	8711177580500	0.900 KG	0.993 KG	228x128x62 MM	Paper folding carton
BOX	18711177580507	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
	Box	20-PAP
BOX	Box	81-C/PAP

Product characteristics

LENGTH	200.0 mm
DIAMETER	7.0 mm
BASE COLOUR*	creme-beige

Article : CHW-PC-19939E0-999

for customer 43562

Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

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CHW-PC-19939E0-999

Product specification according to the legislation of EU

Product characteristics

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

Chemical limits	Ref.Method
MOISTURE	max 1 %
	IOCCC1(1952)

Physical limits	Ref.Method
Not specified.	

Microbiological limits	Ref.Method
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
	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	541 kcal	VITAMIN C L-ASCORBIC ACID	0.485 mg
ENERGY VALUE RI	27.0 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,263 kJ	VITAMIN D CALCIFEROL	1.052 µg
TOTAL FAT	30.4 g	VITAMIN D RI	21.0 %
TOTAL FAT RI	43.5 %	VITAMIN D (IU)	42
SATURATED FATTY ACID	18.3 g	VITAMIN E ALPHA-TOCOPHEROL	1.901 mg
SATURATED FATTY ACID RI	91.6 %	VITAMIN E RI	15.8 %
MONO UNSATURATED FATTY ACID	9.6 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	8.743 µg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	FOLATE RI	4.4 %
CHOLESTEROL	24.8 mg	PHOSPHORUS	193.1 mg
AVAILABLE CARBOHYDRATES	59.9 g	PHOSPHORUS RI	27.6 %
AVAILABLE CARBOHYDRATES RI	23.0 %	IRON	0.27 mg
SUGARS (MONO+DISACCHARIDES)	59.5 g	IRON RI	2.0 %
SUGARS (MONO+DISACCHARIDES) RI	66.1 %	MAGNESIUM	21.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.6 %
STARCH	0.0 g	ZINC	0.84 mg

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CHW-PC-19939E0-999

Product specification according to the legislation of EU

DIETARY FIBRE	0.0 g	ZINC RI	8.4 %
TOTAL PROTEIN	6.5 g	IODINE	6.61 µg
PROTEIN RI	13.1 %	IODINE RI	4.4 %
MILK PROTEIN	6.5 g	CALCIUM	227.4 mg
SALT	0.23 g	CALCIUM RI	28.4 %
SALT RI	3.9 %	CHLORIDE	202.37 mg
SODIUM	92.5 mg	CHLORIDE RI	25.3 %
ORGANIC ACIDS	0.41 g	POTASSIUM	331.9 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	16.6 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	45.366 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	151	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.077 mg	SELENIUM	3.58 µg
VITAMIN B1 RI	7.0 %	SELENIUM RI	6.5 %
VITAMIN B2 RIBOFLAVIN	0.536 mg	CHROMIUM	9.19 µg
VITAMIN B2 RI	38.3 %	CHROMIUM RI	23.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	12.77 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	25.5 %
VITAMIN B12 CYANO-COBALAMINE	0.536 µg	ASH CONTENT	1.80 g
VITAMIN B12 RI	21.5 %		

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

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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.

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

Dry cocoa solids	23.5 %	+/- 1
Dry milk solids	24.9 %	+/- 1
Milkfat	6.9 %	+/-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).

Printed on 30.07.2024 for customer SEPHRA EUROPE LTD



Toussaint Jongen