CHK-N35ZECA-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 :	White chocolate with caramel
Certification	Certified HALAL
Commercial name :	ZEPHYR CARAMEL
Article :	CHK-N35ZECA-E4-U70
Commodity code for EU :	1704.9030

Typical composition

cocoa butter 35.0%**;** sugar 27.5%**;** whole **milk** powder 20.5%**;** skimmed **milk** powder 9.0%**;** whey powder (**milk**) 5.0%**;** caramelised sugar 2.0%**;** emulsifier: lecithins (**soya**) <1%**;** natural vanilla flavouring <1%**;** salt <1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	**Net weight**
UC	3073419309115	2.500 KG
BOX	13073419309112	10.000 KG

Shape	Pistoles
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

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.9 %	+/- 1.5	IOCCC14(1972)

CHK-N35ZECA-E4-U70

Product specification according to the legislation of EU

Physical limits	Ref.Method
Particle size : max. 8 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

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

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

ENERGY VALUE	590 kcal	VITAMIN C L-ASCORBIC ACID	0.600 mg
ENERGY VALUE RI	29.5 %	VITAMIN C RI	0.8 %
ENERGY VALUE	2,468 kJ	VITAMIN D CALCIFEROL	1.577 µg
TOTAL FAT	40.9 g	VITAMIN D RI	31.5 %
TOTAL FAT RI	58.5 %	VITAMIN D (IU)	63
SATURATED FATTY ACID	24.8 g	VITAMIN E ALPHA-TOCOPHEROL	2.901 mg
SATURATED FATTY ACID RI	124.0 %	VITAMIN E RI	24.2 %
MONO UNSATURATED FATTY ACID	12.9 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	8.783 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	4.4 %
CHOLESTEROL	11.6 mg	PHOSPHORUS	238.1 mg
AVAILABLE CARBOHYDRATES	45.7 g	PHOSPHORUS RI	34.0 %
AVAILABLE CARBOHYDRATES RI	17.6 %	IRON	0.16 mg
SUGARS (MONO+DISACCHARIDES)	45.3 g	IRON RI	1.1 %
SUGARS (MONO+DISACCHARIDES) RI	50.4 %	MAGNESIUM	14.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	3.8 %
STARCH	0.0 g	ZINC	0.57 mg
DIETARY FIBRE	0.0 g	ZINC RI	5.7 %
TOTAL PROTEIN	9.1 g	IODINE	4.47 µg
PROTEIN RI	18.3 %	IODINE RI	3.0 %
MILK PROTEIN	9.1 g	CALCIUM	332.0 mg
SALT	0.54 g	CALCIUM RI	41.5 %
SALT RI	9.0 %	CHLORIDE	197.67 mg

SODIUM	215.5 mg	CHLORIDE RI	24.7 %
ORGANIC ACIDS	0.70 g	POTASSIUM	477.6 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	23.9 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.03 mg
ALCOHOL	0.00 g	MANGANESE RI	1.3 %
VITAMIN A RETINOL	39.256 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	131	FLUORIDE RI	1.1 %
VITAMIN B1 THIAMIN	0.112 mg	SELENIUM	5.29 µg
VITAMIN B1 RI	10.2 %	SELENIUM RI	9.6 %
VITAMIN B2 RIBOFLAVIN	0.700 mg	CHROMIUM	12.76 µg
VITAMIN B2 RI	50.0 %	CHROMIUM RI	31.9 %
VITAMIN B3/PP NIACIN/NICOTIN	0.157 mg	MOLYBDENUM	18.42 µg
VITAMIN B3 RI	1.0 %	MOLYBDENUM RI	36.8 %
VITAMIN B12 CYANO-COBALAMINE	0.365 µg	ASH CONTENT	2.42 g
VITAMIN B12 RI	14.6 %		

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

CHK-N35ZECA-E4-U70

Product specification according to the legislation of EU

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

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	37.1 %	+/-1,5
Dry milk solids	32.1 %	+/-1,5
Milkfat	6.0 %	+/-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

Valentine Detalle