CALLEBAUT®
BELGIUM 1911

CHM-BS-9U15-E0-74A

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 :	Milk chocolate
Certification	Certified HALAL
Commercial name :	Milk Blossoms
Article :	CHM-BS-9U15-E0-74A
Commodity code for EU :	1806.9039

Typical composition

sugar 52.5%**;** cocoa mass 15.0%**;** cocoa butter 15.0%**;** whole **milk** powder 13.5%**;** skimmed **milk** powder 3.5%**;** 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
BOX	5410522748666	2.500 KG			Corrugated American Case

Shape	blossoms
Amount per box/bag/each	2,5KG/BOX
Amount per pallet	64BOX/PAL

Order quantity 2.5 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Box	20-PAP
	Bag	02-PE-HD

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Product characteristics

LENGTH	7.5 - 10.5 mm
WIDTH	4.0 - 6.0 mm
BASE COLOUR*	brown

Please refer to your contract for the option(s) chosen.

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	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	518 kcal	VITAMIN C L-ASCORBIC ACID	0.272 mg
ENERGY VALUE RI	25.9 %	VITAMIN C RI	0.3 %
ENERGY VALUE	2,166 kJ	VITAMIN D CALCIFEROL	1.026 µg
TOTAL FAT	26.9 g	VITAMIN D RI	20.5 %
TOTAL FAT RI	38.4 %	VITAMIN D (IU)	41
SATURATED FATTY ACID	16.1 g	VITAMIN E ALPHA-TOCOPHEROL	1.997 mg
SATURATED FATTY ACID RI	80.4 %	VITAMIN E RI	16.6 %
MONO UNSATURATED FATTY ACID	8.5 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	8.536 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	4.3 %
CHOLESTEROL	16.2 mg	PHOSPHORUS	160.7 mg
AVAILABLE CARBOHYDRATES	60.7 g	PHOSPHORUS RI	23.0 %
AVAILABLE CARBOHYDRATES RI	23.3 %	IRON	4.46 mg
SUGARS (MONO+DISACCHARIDES)	59.4 g	IRON RI	31.9 %
SUGARS (MONO+DISACCHARIDES) RI	66.0 %	MAGNESIUM	46.3 mg

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POLYOLS	0.0 g	MAGNESIUM RI	12.4 %
STARCH	0.7 g	ZINC	0.94 mg
DIETARY FIBRE	2.7 g	ZINC RI	9.4 %
TOTAL PROTEIN	6.5 g	IODINE	3.62 µg
PROTEIN RI	13.0 %	IODINE RI	2.4 %
MILK PROTEIN	4.8 g	CALCIUM	134.1 mg
SALT	0.13 g	CALCIUM RI	16.8 %
SALT RI	2.2 %	CHLORIDE	113.79 mg
SODIUM	52.1 mg	CHLORIDE RI	14.2 %
ORGANIC ACIDS	0.54 g	POTASSIUM	343.1 mg
TOTAL ALKALOIDS	0.17 g	POTASSIUM RI	17.2 %
POLY HYDROXYPHENOLS	0.44 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	41.012 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	137	FLUORIDE RI	1.0 %
VITAMIN B1 THIAMIN	0.076 mg	SELENIUM	2.73 µg
VITAMIN B1 RI	6.9 %	SELENIUM RI	5.0 %
VITAMIN B2 RIBOFLAVIN	0.326 mg	CHROMIUM	19.34 µg
VITAMIN B2 RI	23.3 %	CHROMIUM RI	48.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.220 mg	MOLYBDENUM	25.32 µg
VITAMIN B3 RI	1.4 %	MOLYBDENUM RI	50.6 %
VITAMIN B12 CYANO-COBALAMINE	0.300 µg	ASH CONTENT	1.41 g
VITAMIN B12 RI	12.0 %		

RI = Reference Intake

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

Dry cocoa solids	29.6 %	+/-1,5
Dry fatfree cocoa solids	6.6 %	+/-0,5
Dry milk solids	16.9 %	+/- 1
Milkfat	min 3.5 %	

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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Amélie Allemand