

SEPHRA EUROPE LTD
DENBURN ROAD
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SCOTLAND
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UNITED KINGDOM

Product Specification

Legal denomination :	Blend of milk and white chocolate with caramel flavour
Certification	Certified HALAL
Article :	CHF-BS-22274E4-07B
Alternative article number :	E022274
Commodity code for EU :	1806.9039

Typical composition

sugar 51.0%; whole **milk** powder 23.5%; cocoa butter 22.5%; caramelised sugar 1.5%; cocoa mass 1.0%; emulsifier: **soya** lecithin <1%; flavouring <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	Dimensions (l x b x h)	Packaging material
UC	8711177639253	1.000 KG	195x195x113 MM	Plastic bucket (PP)
BOX	18711177639250	4.000 KG	392x392x115 MM	Corrugated American Case

Shape	blossoms
Amount	1KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	60BOX/PAL
Minimum order quantity 4 KG . To be increased with multiple of 4 KG .	

Product characteristics

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

*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)

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for customer 43562

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28.09.2021 09:35:41

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p. 1 / 4

Physical limits Ref.Method

Not specified.

Microbiological limits Ref.Method

Parameter	Limit	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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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

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

ENERGY VALUE	541 kcal	VITAMIN C L-ASCORBIC ACID	0.449 mg
ENERGY VALUE RI	27.1 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,264 kJ	VITAMIN D CALCIFEROL	1.030 µg
TOTAL FAT	30.5 g	VITAMIN D RI	20.6 %
TOTAL FAT RI	43.6 %	VITAMIN D (IU)	41
SATURATED FATTY ACID	18.0 g	VITAMIN E ALPHA-TOCOPHEROL	1.859 mg
SATURATED FATTY ACID RI	89.8 %	VITAMIN E RI	15.5 %
MONO UNSATURATED FATTY ACID	9.5 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.5 g	VITAMIN M FOLIC ACID	8.413 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN M RI	4.2 %
CHOLESTEROL	22.9 mg	PHOSPHORUS	182.4 mg
AVAILABLE CARBOHYDRATES	60.1 g	PHOSPHORUS RI	26.1 %
AVAILABLE CARBOHYDRATES RI	23.1 %	IRON	0.57 mg
SUGARS (MONO+DISACCHARIDES)	59.4 g	IRON RI	4.1 %
SUGARS (MONO+DISACCHARIDES) RI	66.0 %	MAGNESIUM	22.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.9 %
STARCH	0.1 g	ZINC	0.81 mg
DIETARY FIBRE	0.2 g	ZINC RI	8.1 %
TOTAL PROTEIN	6.2 g	IODINE	6.11 µg
PROTEIN RI	12.4 %	IODINE RI	4.1 %
MILK PROTEIN	6.0 g	CALCIUM	210.9 mg
SALT	0.22 g	CALCIUM RI	26.4 %
SALT RI	3.7 %	CHLORIDE	187.30 mg

SODIUM	89.4 mg	CHLORIDE RI	23.4 %
ORGANIC ACIDS	0.40 g	POTASSIUM	318.4 mg
TOTAL ALKALOIDS	0.01 g	POTASSIUM RI	15.9 %
POLY HYDROXYPHENOLS	0.03 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	10.605 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	35	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.073 mg	SELENIUM	3.40 µg
VITAMIN B1 RI	6.6 %	SELENIUM RI	6.2 %
VITAMIN B2 RIBOFLAVIN	0.498 mg	CHROMIUM	9.76 µg
VITAMIN B2 RI	35.6 %	CHROMIUM RI	24.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.016 mg	MOLYBDENUM	13.34 µg
VITAMIN B3 RI	0.1 %	MOLYBDENUM RI	26.7 %
VITAMIN B12 CYANO-COBALAMINE	0.496 µg	ASH CONTENT	1.70 g
VITAMIN B12 RI	19.8 %		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	1	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
MAIZE	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

** : excl. fully refined oil/fat

"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	23.9 %	+/- 1
Dry milk solids	23.4 %	+/- 1

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p. 3 / 4

MONA LISA®

CHF-BS-22274E4-07B

Product specification according to the legislation of EU

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

Milkfat	6.5 %	+/-0,5
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Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

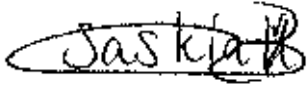
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Saskia van der Burg

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p. 4 / 4