



**CALLEBAUT**

BELEGIUM 1911

## TOF-6042CARAE4-Z38

Product specification according to the legislation of EU

### Product Specification

Legal denomination :	Caramel topping
Commercial name :	Caramel
Article :	TOF-6042CARAE4-Z38
Commodity code for CH :	1702.9033

### Typical composition

caramelised sugar syrup 100,0%

### Delivery form

	EAN	Net weight
UC	5410522548198	1,000 KG
BOX	5410522548181	6,000 KG
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		84BOX/PAL
Order quantity 6 KG (or multiply of this)		

### Chemical limits

			Ref.Method
TOTAL FAT CONTENT	0,0 %	MAX1,00	IOCCC14(1972)

### Physical limits

		Ref.Method
Aw	max 0,700	

### 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	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.

**Microbiological limits****Ref.Method****Shelf life**

14 Month (s) after production date

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

ENERGY VALUE	306 kcal	SUGARS (MONO+DISACCHARIDES)	76,5 g
TOTAL FAT	0,0 g	DIETARY FIBRE	0,0 g
SATURATED FATTY ACID	0,0 g	TOTAL PROTEIN	0,0 g
AVAILABLE CARBOHYDRATES	76,5 g	SALT	0,00 g

RI = Reference Intake

**Storage conditions**

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

Storage Temperature : 15 - 22 °C

**Kosher certification**

**Kosher** : None