



CALLEBAUT

ESTABLISHED 1911

CHF-N3438CARE4-U70

Product specification according to the legislation of EU

SLR SUPPLIES LTD
Unit 3 – 4, The Orbital Centre,
Southend Road, Woodford Green,
London, IG8 8HH

Product Specification

Legal denomination : Couverture milk chocolate with caramel
Commercial name : Caramel
Article : CHF-N3438CARE4-U70
Commodity code for EU : 1806.2010

Typical composition

sugar 36,5%; cocoa butter 27,0%; whole **milk** powder 24,5%; cocoa mass 5,5%; skimmed **milk** powder 3,0%; caramelised sugar 1,5%; caramelized glucose syrup <1%; emulsifier: lecithin <1%; natural flavouring <1%

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

Products with a production date as of 04.01.2022 have a slightly different recipe.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522514438	2,500 KG		
BOX	5410522514421	10,000 KG		
Shape		Callets		
Amount		2,5KG/UC		
Amount per box/bag/each		4UC/BOX		
Amount per pallet		42BOX/PAL		
Order quantity 10 KG (or multiply of this)				

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	37,4 % +/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	700 - 950 mPa.s	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		IOCCC116(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

Article : CHF-N3438CARE4-U70

for customer 94058

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

16.03.2023 14:07:07

Tel. : 053 73 02 11 Fax.: 053 78 04 63

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Microbiological limits

Ref.Method

E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	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

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

ENERGY VALUE	569 kcal	SUGARS (MONO+DISACCHARIDES)	48,2 g
TOTAL FAT	37,4 g	DIETARY FIBRE	1,0 g
SATURATED FATTY ACID	22,6 g	TOTAL PROTEIN	8,0 g
AVAILABLE CARBOHYDRATES	49,3 g	SALT	0,25 g

RI = Reference Intake

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

Dry cocoa solids	33,2 %	+/-1,5
Dry fatfree cocoa solids	min 2,5 %	
Dry milk solids	27,4 %	+/-1,5
Milkfat	6,9 %	+/-0,5

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher : None

Printed on 16.03.2023

Evie De Vis

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