



**CALLEBAUT**

ESTABLISHED 1911

# CHK-R30GOLD-E4-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

<b>Legal denomination :</b>	White chocolate with caramel
<b>Certification</b>	Certified HALAL
<b>Article :</b>	CHK-R30GOLD-E4-U70
<b>Commodity code for EU :</b>	1704.9030

## Typical composition

cocoa butter 30,0%; sugar 29,0%; whole **milk** powder 25,0%; **milk** sugar 5,5%; whey powder (**milk**) 5,0%; skimmed **milk** powder 2,5%; 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	Gross weight	Dimensions (l x b x h)
UC	5410522555257	2,500 KG		
BOX	5410522555240	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	37,1 %	+/- 1,5	IOCCC14(1972)

## 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/25g	ISO6579-1

Article : CHK-R30GOLD-E4-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

**p. 1 / 2**



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## Microbiological limits

## Ref.Method

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

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

ENERGY VALUE	571 kcal	SUGARS (MONO+DISACCHARIDES)	50,3 g
TOTAL FAT	37,1 g	DIETARY FIBRE	0,0 g
SATURATED FATTY ACID	22,5 g	TOTAL PROTEIN	8,0 g
AVAILABLE CARBOHYDRATES	50,8 g	SALT	0,51 g

RI = Reference Intake

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

Dry cocoa solids	31,9 %	+/-1,5
Dry milk solids	29,8 %	+/-1,5
Milkfat	7,1 %	+/-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 Dairy

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

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Evie De Vis

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**p. 2 / 2**