



CALLEBAUT

ESTABLISHED 1911

M-7PAIL-401

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Fine crumbled biscuit (EU)		
Article :	M-7PAIL-401		
Commodity code for EU :	1905.9060		
EAN/UPC :			
2,50 KG	UC		5410522184051
10,00 KG	BOX		5410522204469

Typical composition (Unsuitable data for refund purposes)

wheat flour (39 %), sugar (42.5 %) 81,5%vegetable fat (sunflower, rapeseed) in varying proportions 9,0% anhydrous milkfat 4,0% milk sugar 1,5% milk proteins 1,0% salt 1,0% malt extract (barley) <1% raising agent: E500ii <1% emulsifier: sunflower lecithin <1% antioxidants: E306 <1%

The ingredients are listed in descending order of weight as recorded at the time of their use in the manufacturing of the product and the percentages correspond to the final product.

Possible allergen cross contact during processing

May contain : soy

Delivery form

Flakes 2,5KG/UC 4UC/BOX 24BOX/PAL
Order quantity 10 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 2,50 %		IOCCC1(1952)
TOTAL FAT CONTENT	13,0 %	+/- 1,0	IOCCC14(1972)

Physical limits

Not specified.

Ref.Method

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.

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Typical dimensions

Not specified.

Shelf life

420 Day (s) after production date

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

ENERGY VALUE	453 kcal	VITAMIN C L-ASCORBIC ACID	0,14 mg
ENERGY VALUE RI	22,6 %	VITAMIN C RI	0,2 %
ENERGY VALUE	1.894 kJ	VITAMIN D CALCIFEROL	0,0000 µg
TOTAL FAT	13,0 g	VITAMIN D RI	0,0 %
TOTAL FAT RI	19,0 %	VITAMIN D (IU)	0
SATURATED FATTY ACID	3,0 g	VITAMIN E ALPHA-TOCOPHEROL	0,15 mg
SATURATED FATTY ACID RI	15,0 %	VITAMIN E RI	1,2 %
MONO UNSATURATED FATTY ACID	6,5 g	VITAMIN E (IU)	0
POLY UNSATURATED FATTY ACID	2,8 g	VITAMIN H BIOTIN	0,030 mg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	VITAMIN H RI	56,0 %
CHOLESTEROL	13,1 mg	VITAMIN M FOLIC ACID	0,402 µg
AVAILABLE CARBOHYDRATES	77,0 g	VITAMIN M RI	0,2 %
AVAILABLE CARBOHYDRATES RI	30,0 %	VITAMIN K - PHYLLOQUINONES	0,0000 µg
SUGARS (MONO+DISACCHARIDES)	44,0 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	48,9 %	PHOSPHORUS	53,0 mg
POLYOLS	0,0 g	PHOSPHORUS RI	7,6 %
STARCH	30,0 g	IRON	0,64 mg
DIETARY FIBRE	1,8 g	IRON RI	4,6 %
TOTAL PROTEIN	6,0 g	MAGNESIUM	14,6 mg
PROTEIN RI	12,0 %	MAGNESIUM RI	3,9 %
MILK PROTEIN	0,9 g	ZINC	0,36 mg
SALT	1,0 g	ZINC RI	3,6 %
SALT RI	17,1 %	IODINE	0,0000 µg
SODIUM	0,41 g	IODINE RI	0,0 %
ORGANIC ACIDS	0,05 g	CALCIUM	17,9 mg
TOTAL ALKALOIDS	0,0 g	CALCIUM RI	2,2 %
POLY HYDROXYPHENOLS	0,0 g	CHLORIDE	539,4 mg
ALCOHOL	0,0 g	CHLORIDE RI	67,4 %
VITAMIN A RETINOL	30,2 µg	POTASSIUM	78,6 mg
VITAMIN A RI	3,8 %	POTASSIUM RI	3,9 %
VITAMIN A (IU)	100	COPPER	0,0020 mg
PROVITAMIN A BETA-CAROTENE	7,1 µg	COPPER RI	0,2 %
VITAMIN B1 THIAMIN	0,090 mg	MANGANESE	0,0050 mg
VITAMIN B1 RI	7,9 %	MANGANESE RI	0,3 %
VITAMIN B2 RIBOFLAVIN	0,060 mg	FLUORIDE	0,0010 mg

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VITAMIN B2 RI	4,0 %	FLUORIDE RI	0,0 %
VITAMIN B3/PP NIACIN/NICOTIN	0,49 mg	SELENIUM	0,14 µg
VITAMIN B3 RI	3,0 %	SELENIUM RI	0,3 %
VITAMIN B5 PANTOIC ACID	0,28 mg	CHROMIUM	0,36 µg
VITAMIN B5 RI	4,7 %	CHROMIUM RI	0,9 %
VITAMIN B6 PYRIDOXIN	0,020 mg	MOLYBDENUM	0,50 µg
VITAMIN B6 RI	1,1 %	MOLYBDENUM RI	1,0 %
VITAMIN B12 CYANO-COBALAMINE	0,020 µg	ASH CONTENT	1,2 g
VITAMIN B12 RI	1,0 %	ISOMALTULOSE	0 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	0
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	1	UMBELLIFERAE	0
WHEAT	1	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	0	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	1
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	0
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1

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Additional allergens info

SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	0
PARABENE (E214->E219)	0		

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

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

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

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

None

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Yoko Vervliet

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Export annex : 100 % Composition

wheat flour (39 %), sugar (42.5 %) 81,50% vegetable fat (sunflower, rapeseed) in varying proportions 9,00% anhydrous **milkfat** 4,00% **milk** sugar 1,50% **milk** proteins 1,00% salt 1,00% malt extract (**barley**) 0,70% raising agent: E500ii 0,60% emulsifier: sunflower lecithin 0,40% antioxidants: E306 0,30%

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