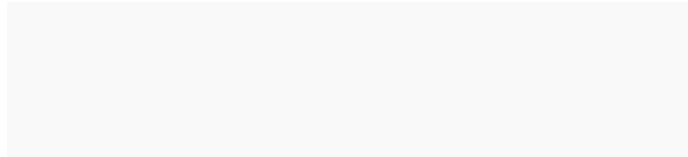




CDM-VH-ROB-X22

Product specification according to the legislation of EU



Product Specification

Legal denomination :	Chocolate drink
Commercial name :	Choc-o-late
Article :	CDM-VH-ROB-X22
Commodity code for EU :	1806.9070

Typical composition

skimmed **milk** 70,5%; Chocolate 22,0% (sugar 44,0%; cocoa mass 31,0%; fat-reduced cocoa powder 20,0% ; **milkfat** 4,5%; emulsifier: *soya lecithin* <1%) ; dextrose 6,0%; sugar 1,0%; emulsifier: *mono- and diglycerides of fatty acids* <1%; thickener: *E412* <1%; thickener: *xanthan gum* <1%; thickener: *E407* <1%; *vanillin* <1%

Delivery form

EAN	Net weight
BOX 7350022396470	6,726 KG
Amount	1,121KG/UC
Amount per box/bag/each	6UC/BOX
Amount per pallet	125BOX/PAL
Order quantity 6 L (6,726 KG) (or multiply of this)	

Chemical limits

			Ref.Method
MOISTURE	62 - 66 %		IOCCC1(1952)
TOTAL FAT CONTENT	5,2 %	+/- 0,5	IOCCC14(1972)

Physical limits

Not specified.

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 1/g	ISO4833
YEASTS	max 1/g	ISO7954
MOULDS	max 1/g	ISO7954
ENTEROBACTERIACEAE	max 1/g	ISO21528-2
COLIFORMS	max 1/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

Article : CDM-VH-ROB-X22

for customer 2577

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

17.07.2020 09:51:29

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Microbiological limits

Ref.Method

(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	156 kcal	SUGARS (MONO+DISACCHARIDES)	20,3 g
TOTAL FAT	5,2 g	DIETARY FIBRE	2,7 g
SATURATED FATTY ACID	3,1 g	TOTAL PROTEIN	4,3 g
AVAILABLE CARBOHYDRATES	21,2 g	SALT	0,10 g

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.

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

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