

CHR-CC-2CRISE0-02B

Product specification according to the legislation of EU

SLR SUPPLIES LTD
Unit 3-4 the Orbital Centre
Woodford Green
IG8 8HD

Product Specification

Legal denomination :	Cereals coated with couverture milk chocolate
Certification	Certified HALAL
Article :	CHR-CC-2CRISE0-02B
Commodity code for EU :	1806.9019

Typical composition

Couverture milk chocolate 84,0% (sugar 35,5%; cocoa butter 28,5%; skimmed **milk** powder 16,0%; whole **milk** powder 12,5%; cocoa mass 6,0%; emulsifier: *soya lecithin* <1%; acid: *citric acid* <1%; natural vanilla flavouring <1%) ; crisped cereals (**wheat** flour, sugar, **wheat** malt flour, starch (**wheat**), raising agent: E500ii, salt, cocoa butter, natural vanilla flavouring) 15,0%; glucose syrup <1%; sugar <1%; glazing agent: E414 <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)	Packaging material
UC	8711177647791	0,800 KG	0,820 KG	270x190x83 MM	Lam. stand-up plastic bag
BOX	18711177647798	3,200 KG	3,650 KG	256x154x268 MM	Corrugated shelf ready box

Shape	Enrobed pcs
Amount	0,8KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	138BOX/PAL
Order quantity	3,2 KG (or multiply of this)

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

	Ref.Method
Not specified.	

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

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for customer 94058

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

22.07.2021 09:13:59

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

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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

12 Month (s) after production date

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory. Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm³/m²/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m²/24h @ 38°C / RH 90%

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

ENERGY VALUE	531 kcal	SUGARS (MONO+DISACCHARIDES)	43,8 g
TOTAL FAT	30,6 g	DIETARY FIBRE	1,9 g
SATURATED FATTY ACID	18,3 g	TOTAL PROTEIN	9,2 g
AVAILABLE CARBOHYDRATES	52,9 g	SALT	0,64 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	1	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

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MONA LISA®

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Additional allergen information: presence as ingredient or through cross contact on production line

MAIZE

1

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.

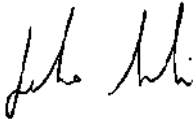
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

Printed on 22.07.2021 for customer HANSENS NV



Giulio Andreoli

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