



CALLEBAUT

ESTABLISHED 1911

W2NV-554

Product specification according to the legislation of EU

Product Specification

Legal denomination :	White chocolate (EU)		
Article :	W2NV-554		
Commodity code for EU :	1704.9030		
EAN/UPC :			
20.00 KG	BOX		5410522230918
10.00 KG	UC		5410522230925

Typical composition (Unsuitable data for refund purposes)

sugar 46.5% ; cocoa butter 29.5% ; whole **milk** powder 23.5% ; emulsifier: **soya** lecithin <1% ; natural vanilla flavouring <1%
 Growing Great Chocolate ingredients: Cocoa

Delivery form

Callets 10KG/UC 2UC/BOX 30BOX/PAL
 Order quantity 20 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

			Ref.Method
LINEAR VISCOSITY	1,291 - 1,540 mPa.s		IOCCC46(2000)
Particle size : max. 3 % 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	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.

Typical dimensions

Not specified.

Shelf life

12 Month (s) after production date

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Barry Callebaut Belgium nv - AALSTERSESTRAAT 122

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W2NV-554/EU/00000000

16.02.2015 14:59:31

p. 1 / 4

**CALLEBAUT**

FELSIIUM 1911

W2NV-554**Product specification according to the legislation of EU****Nutritional data for 100g (by calculation based on literature data)**

ENERGY VALUE	569 kcal	VITAMIN C L-ASCORBIC ACID	0.45 mg
ENERGY VALUE RI	28.4 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,379 kJ	VITAMIN D CALCIFEROL	1.3 µg
TOTAL FAT	35.8 g	VITAMIN D RI	26.4 %
TOTAL FAT RI	51.0 %	VITAMIN D (IU)	53
SATURATED FATTY ACID	21.6 g	VITAMIN E ALPHA-TOCOPHEROL	2.4 mg
SATURATED FATTY ACID RI	108.0 %	VITAMIN E RI	19.8 %
MONO UNSATURATED FATTY ACID	11.4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	VITAMIN H BIOTIN	0.0000 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN H RI	0.0 %
CHOLESTEROL	22.8 mg	VITAMIN M FOLIC ACID	9.22 µg
AVAILABLE CARBOHYDRATES	55.3 g	VITAMIN M RI	4.6 %
AVAILABLE CARBOHYDRATES RI	21.0 %	VITAMIN K - PHYLLIQUINONES	0.0000 µg
SUGARS (MONO+DISACCHARIDES)	54.9 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	61.0 %	PHOSPHORUS	177.9 mg
POLYOLS	0.0 g	PHOSPHORUS RI	25.4 %
STARCH	0.0 g	IRON	0.25 mg
DIETARY FIBRE	0.0 g	IRON RI	1.8 %
TOTAL PROTEIN	6.0 g	MAGNESIUM	19.5 mg
PROTEIN RI	12.0 %	MAGNESIUM RI	5.2 %
MILK PROTEIN	6.0 g	ZINC	0.78 mg
SALT	0.21 g	ZINC RI	7.8 %
SALT RI	3.6 %	IODINE	6.10 µg
SODIUM	0.09 g	IODINE RI	4.1 %
ORGANIC ACIDS	0.38 g	CALCIUM	209.5 mg
TOTAL ALKALOIDS	0.0 g	CALCIUM RI	26.2 %
POLY HYDROXYPHENOLS	0.0 g	CHLORIDE	186.5 mg
ALCOHOL	0.0 g	CHLORIDE RI	23.3 %
VITAMIN A RETINOL	13.2 µg	POTASSIUM	305.8 mg
VITAMIN A RI	1.7 %	POTASSIUM RI	15.3 %
VITAMIN A (IU)	44	COPPER	0.040 mg
PROVITAMIN A BETA-CAROTENE	4.8 µg	COPPER RI	3.9 %
VITAMIN B1 THIAMIN	0.070 mg	MANGANESE	0.020 mg
VITAMIN B1 RI	6.4 %	MANGANESE RI	1.1 %
VITAMIN B2 RIBOFLAVIN	0.49 mg	FLUORIDE	0.030 mg
VITAMIN B2 RI	35.3 %	FLUORIDE RI	0.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.0000 mg	SELENIUM	3.3 µg
VITAMIN B3 RI	0.0 %	SELENIUM RI	6.0 %
VITAMIN B5 PANTOIC ACID	0.80 mg	CHROMIUM	8.5 µg
VITAMIN B5 RI	13.3 %	CHROMIUM RI	21.2 %
VITAMIN B6 PYRIDOXIN	0.070 mg	MOLYBDENUM	11.8 µg

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p. 2 / 4



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VITAMIN B6 RI	5.0 %	MOLYBDENUM RI	23.5 %
VITAMIN B12 CYANO-COBALAMINE	0.49 µg	ASH CONTENT	1.7 g
VITAMIN B12 RI	19.8 %	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	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	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	1	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	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1
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.

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W2NV-554/EU/00000000

16.02.2015 14:59:31

p. 3 / 4



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Additional allergens info

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

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

Dry cocoa solids	29.5 %	+/-1,5
Dry milk solids	23.0 %	+/- 1
Milkfat	6.3 %	+/-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

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

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Yoko Vervliet

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p. 4 / 4