

CHOC-PNV-782**Product specification according to the legislation of EU****Product Specification**

Legal denomination : Chocolate (powder)
Article : CHOC-PNV-782
Commodity code for EU : 1806.2050

Typical composition

cocoa mass ; skimmed **milk** powder ; sugar ; fat-reduced cocoa powder ; emulsifier: **soya** lecithin ; natural vanilla flavouring

Delivery form

	EAN	Net weight
BG	5410522263626	20,000 KG
Shape		Powder
Amount per box/bag/each		20KG/BG
Amount per pallet		24BG/PAL
Order quantity 20 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	21,5 %	+/- 1,0	IOCCC14(1972)

Physical limits

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
COLIFORM	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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for customer 2577

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Microbiological limits

Ref.Method

Shelf life

18 Month (s) after production date

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

ENERGY VALUE	458 kcal	SUGARS (MONO+DISACCHARIDES)	40,9 g
TOTAL FAT	21,5 g	DIETARY FIBRE	9,4 g
SATURATED FATTY ACID	12,9 g	TOTAL PROTEIN	16,5 g
AVAILABLE CARBOHYDRATES	43,9 g	SALT	0,29 g

RI = Reference Intake

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

Dry cocoa solids	62,6 %	+/- 2
Dry fatfree cocoa solids	32,3 %	+/-1,5

Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher : None

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