

**CALLEBAUT**

FELSIMUM 1911

823NVCAL-101**Product specification according to the legislation of EU**

SLR SUPPLIES LTD
 Unit 3 – 4, The Orbital Centre,
 Southend Road, Woodford Green,
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Product Specification

Legal denomination : Couverture milk chocolate
Certification Certified HALAL
Article : 823NVCAL-101
Commodity code for EU : 1806.2010

Typical composition

sugar 42,0%; cocoa butter 24,0%; whole **milk** powder 22,5%; cocoa mass 11,0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <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)
BOX	5410522476569	25,000 KG		
Shape		Blocks		
Amount per box/bag/each		25KG/BOX		
Amount per pallet		40BOX/PAL		
Order quantity 25 KG (or multiply of this)				

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36,2 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1.200 - 1.600 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	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

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

Article : 823NVCAL-101

for customer 94058

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

16.03.2023 14:07:07

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CALLEBAUT

BEELGIUM 1911

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Microbiological limits

Ref.Method

<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

18 Month (s) after production date

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

ENERGY VALUE	563 kcal	SUGARS (MONO+DISACCHARIDES)	49,9 g
TOTAL FAT	36,2 g	DIETARY FIBRE	2,1 g
SATURATED FATTY ACID	21,8 g	TOTAL PROTEIN	7,0 g
AVAILABLE CARBOHYDRATES	50,9 g	SALT	0,21 g

RI = Reference Intake

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

Dry cocoa solids	35,1 %	+/-1,5
Dry fatfree cocoa solids	4,9 %	+/-0,5
Dry milk solids	21,8 %	+/- 1
Milkfat	6,0 %	+/-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

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

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Evie De Vis

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