



**CALLEBAUT**

ESTABLISHED 1911

**W2NVCAL-101**

**Product specification according to the legislation of EU**

SLR SUPPLIES LTD  
Unit 3 – 4, The Orbital Centre,  
Southend Road, Woodford Green,  
London, IG8 8HH

### Product Specification

**Legal denomination :** White chocolate  
**Certification** Certified HALAL  
**Article :** W2NVCAL-101  
**Commodity code for EU :** 1704.9030

### Typical composition

sugar 46,5% cocoa butter 29,5% whole **milk** powder 23,5% 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

	<b>EAN</b>	<b>Net weight</b>	<b>Gross weight</b>	<b>Dimensions (l x b x h)</b>
BOX	5410522475999	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

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35,8 %	+/- 1,5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
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

		<b>Ref.Method</b>
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  
<http://www.iso.org>

Article : W2NVCAL-101

for customer 94058

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

16.03.2023 14:07:07

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

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BEELGIUM 1911

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### Microbiological limits

### Ref.Method

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	569 kcal	SUGARS (MONO+DISACCHARIDES)	54,9 g
TOTAL FAT	35,8 g	DIETARY FIBRE	0,0 g
SATURATED FATTY ACID	21,6 g	TOTAL PROTEIN	6,0 g
AVAILABLE CARBOHYDRATES	55,3 g	SALT	0,21 g

RI = Reference Intake

### 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

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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