

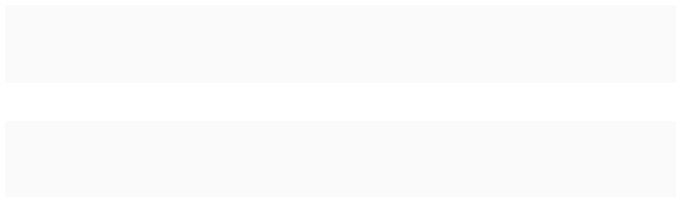


CALLEBAUT

BEELGIUM 1911

CHD-MO-D-X27

Product specification according to the legislation of EU



Product Specification

| | |
|--------------------------------|---|
| Legal denomination : | Instant powder for chocolate mousse |
| Certification | RSPO MB system certified by Control Union: CU-RSPO SCC-818712 |
| Article : | CHD-MO-D-X27 |
| Commodity code for EU : | 1806.9039 |

Typical composition

Chocolate 75,0% (cocoa mass; sugar; skimmed **milk** powder; fat-reduced cocoa powder; emulsifier: **soya lecithin**; natural vanilla flavouring) ; sugar; glucose syrup; fully hydrogenated vegetable fat (palm kernel); colour E150d; fat-reduced cocoa powder; **milk** proteins; emulsifier: mono- and diglycerides of fatty acids; stabiliser: E340ii; emulsifier: E472a

Delivery form

| | EAN | Net weight |
|---|---------------|-------------------|
| UC | 5410522253207 | 0,800 KG |
| BOX | 5410522253214 | 8,000 KG |
| Shape | | Powder |
| Amount | | 0,8KG/UC |
| Amount per box/bag/each | | 10UC/BOX |
| Amount per pallet | | 42BOX/PAL |
| Order quantity 8 KG (or multiply of this) | | |

Chemical limits

| | | | Ref.Method |
|-------------------|------------|---------|-------------------|
| MOISTURE | max 3,50 % | | IOCCC1(1952) |
| TOTAL FAT CONTENT | 20,2 % | +/- 1,0 | IOCCC14(1972) |

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 |

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Microbiological limits

Ref.Method

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.

Shelf life

18 Month (s) after production date

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

| | | | |
|--------------------------------|----------|----------------------------|------------|
| ENERGY VALUE | 450 kcal | VITAMIN C L-ASCORBIC ACID | 0,360 mg |
| ENERGY VALUE RI | 22,5 % | VITAMIN C RI | 0,5 % |
| ENERGY VALUE | 1.881 kJ | VITAMIN D CALCIFEROL | 0,632 µg |
| TOTAL FAT | 20,2 g | VITAMIN D RI | 12,6 % |
| TOTAL FAT RI | 28,9 % | VITAMIN D (IU) | 25 |
| SATURATED FATTY ACID | 14,2 g | VITAMIN E ALPHA-TOCOPHEROL | 1,123 mg |
| SATURATED FATTY ACID RI | 70,8 % | VITAMIN E RI | 9,4 % |
| MONO UNSATURATED FATTY ACID | 4,6 g | VITAMIN E (IU) | 2 |
| POLY UNSATURATED FATTY ACID | 0,5 g | VITAMIN H BIOTIN | 0,003 mg |
| TRANS FATTY ACID (TFA) TOTAL | 0,0 g | VITAMIN H RI | 5,0 % |
| CHOLESTEROL | 0,5 mg | VITAMIN M FOLIC ACID | 15,816 µg |
| AVAILABLE CARBOHYDRATES | 47,5 g | VITAMIN M RI | 7,9 % |
| AVAILABLE CARBOHYDRATES RI | 18,3 % | VITAMIN K - PHYLLOQUINONES | 0,000 µg |
| SUGARS (MONO+DISACCHARIDES) | 44,5 g | VITAMIN K RI | 0,0 % |
| SUGARS (MONO+DISACCHARIDES) RI | 49,4 % | PHOSPHORUS | 347,0 mg |
| POLYOLS | 0,0 g | PHOSPHORUS RI | 49,6 % |
| STARCH | 2,8 g | IRON | 13,68 mg |
| DIETARY FIBRE | 10,0 g | IRON RI | 97,7 % |
| TOTAL PROTEIN | 13,4 g | MAGNESIUM | 146,2 mg |
| PROTEIN RI | 26,8 % | MAGNESIUM RI | 39,0 % |
| MILK PROTEIN | 7,0 g | ZINC | 2,43 mg |
| SALT | 0,18 g | ZINC RI | 24,3 % |
| SALT RI | 3,0 % | IODINE | 4,79 µg |
| SODIUM | 72,3 mg | IODINE RI | 3,2 % |
| ORGANIC ACIDS | 1,26 g | CALCIUM | 200,5 mg |
| TOTAL ALKALOIDS | 0,67 g | CALCIUM RI | 25,1 % |
| POLY HYDROXYPHENOLS | 1,29 g | CHLORIDE | 156,33 mg |
| ALCOHOL | 0,00 g | CHLORIDE RI | 19,5 % |
| VITAMIN A RETINOL | 6,520 µg | POTASSIUM | 1.158,0 mg |
| VITAMIN A RI | 0,8 % | POTASSIUM RI | 57,9 % |
| VITAMIN A (IU) | 22 | COPPER | 2,27 mg |
| PROVITAMIN A BETA-CAROTENE | 3,780 µg | COPPER RI | 227,4 % |

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| VITAMIN B1 THIAMIN | 0,174 mg | MANGANESE | 0,02 mg |
| VITAMIN B1 RI | 15,9 % | MANGANESE RI | 0,8 % |
| VITAMIN B2 RIBOFLAVIN | 0,506 mg | FLUORIDE | 0,09 mg |
| VITAMIN B2 RI | 36,1 % | FLUORIDE RI | 2,6 % |
| VITAMIN B3/PP NIACIN/NICOTIN | 0,831 mg | SELENIUM | 5,23 µg |
| VITAMIN B3 RI | 5,2 % | SELENIUM RI | 9,5 % |
| VITAMIN B5 PANTOIC ACID | 1,074 mg | CHROMIUM | 41,83 µg |
| VITAMIN B5 RI | 17,9 % | CHROMIUM RI | 104,6 % |
| VITAMIN B6 PYRIDOXIN | 0,107 mg | MOLYBDENUM | 52,01 µg |
| VITAMIN B6 RI | 7,6 % | MOLYBDENUM RI | 104,0 % |
| VITAMIN B12 CYANO-COBALAMINE | 0,396 µg | ASH CONTENT | 3,55 g |
| VITAMIN B12 RI | 15,8 % | ISOMALTULOSE | 0,00 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 | 1 | 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 |

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Additional allergens info

| | | | |
|------------------------------|---|--------------------------|---|
| SESAME OIL | 0 | BHA/BHT (E320/E321) | 0 |
| MUSTARD | 0 | SACCHAROSE | 1 |
| GLUTAMINATE (E620 -> E625) | 0 | FRUCTOSE | 1 |
| SULPHITE (E220 -> E227) | 1 | 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.

"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 : None

Yoko Vervliet

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