

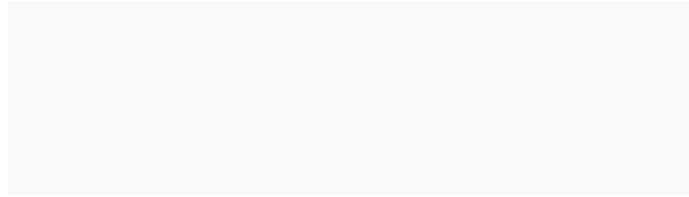


**CALLEBAUT**

BEELGIUM 1911

**CHM-MO-M-X27**

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



### Product Specification

<b>Legal denomination :</b>	Instant powder for chocolate mousse
<b>Certification</b>	RSPO MB system certified by Control Union: CU-RSPO SCC-818712
<b>Article :</b>	CHM-MO-M-X27
<b>Commodity code for EU :</b>	1806.9039

### Typical composition

Chocolate 70,0% (cocoa mass; skimmed **milk** powder; sugar; fat-reduced cocoa powder; emulsifier: **soya lecithin**; natural vanilla flavouring ) ; sugar; glucose syrup; fully hydrogenated vegetable fat (palm kernel); **milk** proteins; emulsifier: mono- and diglycerides of fatty acids; stabiliser: E340ii; emulsifier: E472a

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522239126	0,800 KG
BOX	5410522239133	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

			<b>Ref.Method</b>
MOISTURE	max 3,50 %		IOCCC1(1952)
TOTAL FAT CONTENT	22,1 %	+/- 1,0	IOCCC14(1972)

### Physical limits

Not specified.

### 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	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	470 kcal	VITAMIN C L-ASCORBIC ACID	0,402 mg
ENERGY VALUE RI	23,5 %	VITAMIN C RI	0,5 %
ENERGY VALUE	1.968 kJ	VITAMIN D CALCIFEROL	0,648 µg
TOTAL FAT	22,1 g	VITAMIN D RI	13,0 %
TOTAL FAT RI	31,6 %	VITAMIN D (IU)	26
SATURATED FATTY ACID	15,8 g	VITAMIN E ALPHA-TOCOPHEROL	1,162 mg
SATURATED FATTY ACID RI	79,0 %	VITAMIN E RI	9,7 %
MONO UNSATURATED FATTY ACID	4,8 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	5,6 %
CHOLESTEROL	0,6 mg	VITAMIN M FOLIC ACID	12,893 µg
AVAILABLE CARBOHYDRATES	50,9 g	VITAMIN M RI	6,4 %
AVAILABLE CARBOHYDRATES RI	19,6 %	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES)	48,6 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	54,0 %	PHOSPHORUS	304,3 mg
POLYOLS	0,0 g	PHOSPHORUS RI	43,5 %
STARCH	2,0 g	IRON	10,45 mg
DIETARY FIBRE	7,3 g	IRON RI	74,6 %
TOTAL PROTEIN	12,5 g	MAGNESIUM	110,7 mg
PROTEIN RI	25,0 %	MAGNESIUM RI	29,5 %
MILK PROTEIN	7,9 g	ZINC	1,98 mg
SALT	0,20 g	ZINC RI	19,8 %
SALT RI	3,3 %	IODINE	5,35 µg
SODIUM	78,5 mg	IODINE RI	3,6 %
ORGANIC ACIDS	1,06 g	CALCIUM	209,4 mg
TOTAL ALKALOIDS	0,48 g	CALCIUM RI	26,2 %
POLY HYDROXYPHENOLS	1,10 g	CHLORIDE	170,52 mg
ALCOHOL	0,00 g	CHLORIDE RI	21,3 %
VITAMIN A RETINOL	6,809 µg	POTASSIUM	747,4 mg
VITAMIN A RI	0,9 %	POTASSIUM RI	37,4 %
VITAMIN A (IU)	23	COPPER	2,10 mg
PROVITAMIN A BETA-CAROTENE	4,221 µg	COPPER RI	210,1 %

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VITAMIN B1 THIAMIN	0,149 mg	MANGANESE	0,02 mg
VITAMIN B1 RI	13,5 %	MANGANESE RI	0,9 %
VITAMIN B2 RIBOFLAVIN	0,519 mg	FLUORIDE	0,09 mg
VITAMIN B2 RI	37,0 %	FLUORIDE RI	2,5 %
VITAMIN B3/PP NIACIN/NICOTIN	0,594 mg	SELENIUM	5,31 µg
VITAMIN B3 RI	3,7 %	SELENIUM RI	9,7 %
VITAMIN B5 PANTOIC ACID	1,015 mg	CHROMIUM	39,80 µg
VITAMIN B5 RI	16,9 %	CHROMIUM RI	99,5 %
VITAMIN B6 PYRIDOXIN	0,096 mg	MOLYBDENUM	49,67 µg
VITAMIN B6 RI	6,9 %	MOLYBDENUM RI	99,3 %
VITAMIN B12 CYANO-COBALAMINE	0,442 µg	ASH CONTENT	2,66 g
VITAMIN B12 RI	17,7 %	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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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.

"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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