



CALLEBAUT<sup>®</sup>

BEELGIUM 1911

**CHW-MO-W-X27**

Product specification according to the legislation of EU

## Product Specification

Legal denomination :	Instant powder for white chocolate mousse
Certification	RSPO MB system certified by Control Union: CU-RSPO SCC-818712
Article :	CHW-MO-W-X27
Commodity code for EU :	2106.9098

## Typical composition

White chocolate 58,5% (sugar; whole **milk** powder; cocoa butter; skimmed **milk** powder; emulsifier: soya lecithin; natural vanilla flavouring ) ; skimmed **milk** powder; sugar; fully hydrogenated vegetable fat (palm kernel); **milk** proteins; emulsifier: mono- and diglycerides of fatty acids; emulsifier: E472a; stabiliser: E340ii; colour: E160a

## Delivery form

	EAN	Net weight
UC	5410522239003	0,800 KG
BOX	5410522239010	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	28,5 %	+/- 1,5	IOCCC14(1972)

## Physical limits

Not specified.

Ref.Method

## 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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BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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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**

12 Month (s) after production date

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

ENERGY VALUE	524 kcal	VITAMIN C L-ASCORBIC ACID	0,706 mg
ENERGY VALUE RI	26,2 %	VITAMIN C RI	0,9 %
ENERGY VALUE	2.194 kJ	VITAMIN D CALCIFEROL	0,557 µg
TOTAL FAT	28,5 g	VITAMIN D RI	11,1 %
TOTAL FAT RI	40,7 %	VITAMIN D (IU)	22
SATURATED FATTY ACID	21,4 g	VITAMIN E ALPHA-TOCOPHEROL	1,001 mg
SATURATED FATTY ACID RI	107,0 %	VITAMIN E RI	8,3 %
MONO UNSATURATED FATTY ACID	5,1 g	VITAMIN E (IU)	1
POLY UNSATURATED FATTY ACID	0,5 g	VITAMIN H BIOTIN	0,000 mg
TRANS FATTY ACID (TFA) TOTAL	0,3 g	VITAMIN H RI	0,0 %
CHOLESTEROL	13,8 mg	VITAMIN M FOLIC ACID	9,322 µg
AVAILABLE CARBOHYDRATES	53,8 g	VITAMIN M RI	4,7 %
AVAILABLE CARBOHYDRATES RI	20,7 %	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES)	53,5 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	59,4 %	PHOSPHORUS	276,0 mg
POLYOLS	0,0 g	PHOSPHORUS RI	39,4 %
STARCH	0,0 g	IRON	0,25 mg
DIETARY FIBRE	0,0 g	IRON RI	1,8 %
TOTAL PROTEIN	12,7 g	MAGNESIUM	30,1 mg
PROTEIN RI	25,4 %	MAGNESIUM RI	8,0 %
MILK PROTEIN	12,7 g	ZINC	1,19 mg
SALT	0,33 g	ZINC RI	11,9 %
SALT RI	5,5 %	IODINE	9,47 µg
SODIUM	132,2 mg	IODINE RI	6,3 %
ORGANIC ACIDS	0,71 g	CALCIUM	324,9 mg
TOTAL ALKALOIDS	0,00 g	CALCIUM RI	40,6 %
POLY HYDROXYPHENOLS	0,00 g	CHLORIDE	288,73 mg
ALCOHOL	0,00 g	CHLORIDE RI	36,1 %
VITAMIN A RETINOL	6,926 µg	POTASSIUM	473,7 mg
VITAMIN A RI	0,9 %	POTASSIUM RI	23,7 %
VITAMIN A (IU)	23	COPPER	0,02 mg
PROVITAMIN A BETA-CAROTENE	7,480 µg	COPPER RI	2,2 %

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VITAMIN B1 THIAMIN	0,117 mg	MANGANESE	0,01 mg
VITAMIN B1 RI	10,6 %	MANGANESE RI	0,6 %
VITAMIN B2 RIBOFLAVIN	0,774 mg	FLUORIDE	0,02 mg
VITAMIN B2 RI	55,3 %	FLUORIDE RI	0,5 %
VITAMIN B3/PP NIACIN/NICOTIN	0,000 mg	SELENIUM	1,89 µg
VITAMIN B3 RI	0,0 %	SELENIUM RI	3,4 %
VITAMIN B5 PANTOIC ACID	1,232 mg	CHROMIUM	4,85 µg
VITAMIN B5 RI	20,5 %	CHROMIUM RI	12,1 %
VITAMIN B6 PYRIDOXIN	0,103 mg	MOLYBDENUM	6,74 µg
VITAMIN B6 RI	7,4 %	MOLYBDENUM RI	13,5 %
VITAMIN B12 CYANO-COBALAMINE	0,778 µg	ASH CONTENT	2,52 g
VITAMIN B12 RI	31,1 %	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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