



VM-54623-V99

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 with caramel
Commercial name : Ground Gold
Article : VM-54623-V99
Alternative article number : 75898
Commodity code for EU : 1806.2030 20

Typical composition

White chocolate 67,0% (sugar 37,5%; cocoa butter 29,5%; whole **milk** powder 13,0%; whey powder (**milk**) 12,5%; skimmed **milk** powder 7,5%; salt <1%) ; caramel powder (skimmed **milk** powder, whey powder (**milk**), sugar, **milkfat**, natural vanilla flavouring) 30,0%; caramelised sugar 3,0%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight	Packaging material
UC	7340161402279	0,750 KG	Paper folding carton
BOX	27340161402273	7,500 KG	Corrugated American Case

Amount 0,75KG/UC
Amount per box/bag/each 10UC/BOX
Amount per pallet 40BOX/PAL
Order quantity 7,5 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
	Box	21-PAP
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	26,3 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
BULK DENSITY (UNTAPPED)	0,50 g/cm ³	IDF 134:2005
BULK DENSITY (TAPPED X100)	0,55 - 0,65 g/cm ³	IDF 134:2005

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for customer 94058

BC SE - MU Kågeröd - Böketoftavägen 23

SE-268 77 KÅGERÖD - SWEDEN

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Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 10.000/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>

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	508 kcal	SUGARS (MONO+DISACCHARIDES)	57,4 g
TOTAL FAT	26,3 g	DIETARY FIBRE	0,0 g
SATURATED FATTY ACID	16,0 g	TOTAL PROTEIN	9,5 g
AVAILABLE CARBOHYDRATES	57,6 g	SALT	1,06 g

RI = Reference Intake

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

Dry cocoa solids	24,4 %	+/- 1
Dry milk solids	47,6 %	+/-1,5
Milkfat	7,5 %	+/-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 : None

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Maximilian Greiner

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