



VM-54626-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 : Milk chocolate (powder)
Commercial name : Ground Milk
Article : VM-54626-V99
Commodity code for EU : 1806.2010 20

Typical composition

sugar 37,5%; cocoa mass 32,5%; whole **milk** powder 14,0%; cocoa butter 10,0%; fat-reduced cocoa powder 5,5%; natural vanilla flavouring <1%; salt <1%

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

Delivery form

	EAN	Net weight
UC	7340161403733	0,750 KG
BOX	27340161403737	7,500 KG

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	32,1 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
BULK DENSITY (TAPPED X100)	0,62 - 0,72 g/cm ³	IDF 134:2005
Dosage in cold milk (g/200ml)	35	ACCORDING TO TASTE
Dosage in hot milk (g/200ml)	35	ACCORDING TO TASTE

Article : VM-54626-V99
BC SE - MU Kågeröd - Böketoftavägen 23
SE-268 77 KÅGERÖD - SWEDEN
Tel. : Fax.:

for customer 94058

13.04.2023 11:51:31

p. 1 / 3



VM-54626-V99

Product specification according to the legislation of EU

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	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	522 kcal	SUGARS (MONO+DISACCHARIDES)	42,5 g
TOTAL FAT	32,1 g	DIETARY FIBRE	7,8 g
SATURATED FATTY ACID	19,4 g	TOTAL PROTEIN	8,7 g
AVAILABLE CARBOHYDRATES	44,8 g	SALT	0,33 g

RI = Reference Intake

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

Dry cocoa solids	47,5 %	+/-1,5
Dry fatfree cocoa solids	19,1 %	+/- 1
Dry milk solids	min 14,0 %	
Milkfat	min 3,5 %	

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

Printed on 13.04.2023 for customer HANSENS NV

Article : VM-54626-V99
BC SE - MU Kågeröd - Böketoftavägen 23
SE-268 77 KÅGERÖD - SWEDEN
Tel. : Fax.:

for customer 94058

13.04.2023 11:51:31

p. 2 / 3



VM-54626-V99

Product specification according to the legislation of EU

Mira Thorvaldsson