



VM-54621-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 : Drink powder with milk chocolate (93.6%) and vegetable concentrates
Commercial name : GROUND RUBY
Article : VM-54621-V99
Alternative article number : 75899
Commodity code for EU : 1806.2050 20

Typical composition

sugar 44,0%; whole **milk** powder 15,5%; cocoa butter 15,0%; cocoa mass 9,0%; skimmed **milk** powder 8,5%; red beet concentrate 3,0%; whey powder (**milk**) 2,5%; acid: citric acid <1%; carrot concentrate <1%; natural vanilla flavouring <1%

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	7340161401692	0,750 KG	Paper folding carton
BOX	27340161401696	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	24,5 %	+/- 1,0	IOCCC14(1972)

Physical limits

Not specified.

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 10.000/g	ISO4833

Article : VM-54621-V99
BC SE - MU Kågeröd - Böketoftavägen 23
SE-268 77 KÅGERÖD - SWEDEN
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Microbiological limits

		Ref.Method
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	502 kcal	SUGARS (MONO+DISACCHARIDES)	56,3 g
TOTAL FAT	24,5 g	DIETARY FIBRE	1,4 g
SATURATED FATTY ACID	14,8 g	TOTAL PROTEIN	8,1 g
AVAILABLE CARBOHYDRATES	60,4 g	SALT	0,26 g

RI = Reference Intake

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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