



# VM-54625-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 (powder)  
**Commercial name :** Ground White  
**Article :** VM-54625-V99  
**Commodity code for EU :** 1806.2030 20

### Typical composition

sugar 38,0%; whole **milk** powder 23,5%; cocoa butter 22,5%; skimmed **milk** powder 15,5%; natural vanilla flavouring <1%  
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	7340161403740	0,750 KG
BOX	27340161403744	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

<b>Packaging unit</b>	<b>Packaging material</b>	<b>Identification code</b>
UC	Bag	07-O
	Box	21-PAP
BOX	Box	20-PAP

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	29,1 %	+/- 1,5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
BULK DENSITY (TAPPED X100)	0,55 - 0,65 g/cm <sup>3</sup>	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-54625-V99  
BC SE - MU Kågeröd - Böketoftavägen 23  
SE-268 77 KÅGERÖD - SWEDEN  
Tel. : Fax.:

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### 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	528 kcal	SUGARS (MONO+DISACCHARIDES)	54,6 g
TOTAL FAT	29,1 g	DIETARY FIBRE	0,0 g
SATURATED FATTY ACID	17,6 g	TOTAL PROTEIN	11,2 g
AVAILABLE CARBOHYDRATES	54,9 g	SALT	0,28 g

RI = Reference Intake

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

Dry cocoa solids	22,7 %	+/- 1
Dry milk solids	37,7 %	+/-1,5
Milkfat	6,4 %	+/-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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