



**CALLEBAUT**

ESTABLISHED 1911

**C823NV-132**

**Product specification according to the legislation of USA**

### Product Specification

|                             |                     |  |               |
|-----------------------------|---------------------|--|---------------|
| <b>Legal denomination :</b> | Milk chocolate (US) |  |               |
| <b>Item :</b>               | C823NV-132          |  |               |
| <b>EAN/UPC :</b>            |                     |  |               |
| 25.00 KG                    | BOX                 |  | 5410522113945 |
| 5.00 KG                     | UC                  |  | 5410522120530 |

### Typical composition

sugar ; whole milk powder ; cocoa butter ; unsweetened chocolate ; soy lecithin (an emulsifier) ; natural vanilla flavor  
 Growing Great Chocolate ingredients: Cocoa

### Delivery form

Blocks 5KG/UC 5UC/BOX 40BOX/PAL

### Chemical limits

|                   |         |         | <b>Ref.Method</b> |
|-------------------|---------|---------|-------------------|
| MOISTURE          | max 1 % |         | IOCCC1(1952)      |
| TOTAL FAT CONTENT | 34.4 %  | +/- 1.5 | IOCCC14(1972)     |

### Physical limits

|   |                     |  | <b>Ref.Method</b> |
|---|---------------------|--|-------------------|
| LINEAR VISCOSITY  | 1,772 - 2,198 mPa.s |  | IOCCC46(2000)     |
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. |                     |  | IOCCC38(1990)     |

### Microbiological limits

|                        |             |  | <b>Ref.Method</b> |
|------------------------|-------------|--|-------------------|
| 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        |
| 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.

### Dimensions

Not specified.

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**Shelf life**

18 Month (s) after production date

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

|                             |          |                              |          |
|-----------------------------|----------|------------------------------|----------|
| ENERGY VALUE                | 540 kcal | TRANS FATTY ACID (TFA) TOTAL | 0.0 g    |
| CALORIES FROM FAT           | 310 kcal | CHOLESTEROL                  | 25 mg    |
| TOTAL PROTEIN               | 7 g      | DIETARY FIBRE                | 2 g      |
| TOTAL CARBOHYDRATES         | 56 g     | VITAMIN A (IU)               | 42       |
| SUGARS (MONO+DISACCHARIDES) | 51 g     | SODIUM                       | 85 mg    |
| POLYOLS                     | 0 g      | VITAMIN C L-ASCORBIC ACID    | 0.4 mg   |
| TOTAL FAT                   | 34.0 g   | CALCIUM                      | 212.5 mg |
| SATURATED FATTY ACID        | 21.0 g   | IRON                         | 3.5 mg   |

**Additional allergens info**

|                           |   |                              |   |
|---------------------------|---|------------------------------|---|
| MILK PROTEINS             | 1 | PARABENE                     | 0 |
| LACTOSE                   | 1 | YELLOW 5                     | 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                     | 0 | ORANGEYELLOW S               | 0 |
| RYE                       | 0 | AZORUBIN                     | 0 |
| BUCKWHEAT                 | 0 | AMARANT                      | 0 |
| BEEF                      | 0 | COCHINEAL RED A              | 0 |
| PORK                      | 0 | ALLURA RED AC                | 0 |
| CHICKEN                   | 0 | PATENT BLUE                  | 0 |
| FISH                      | 0 | INDIGOTINE                   | 0 |
| CRUSTACEAN AND SHELL-FISH | 0 | ANNATO-LYCOPENE              | 0 |
| MOLLUSCS                  | 0 | TRAGACANTH                   | 0 |
| CORN                      | 0 | GUM ARABIC                   | 0 |
| COCOA                     | 1 | SORBIC ACID                  | 0 |
| YEAST                     | 0 | HYDROLYSED VEGETABLE PROTEIN | 0 |
| LEGUMINOUS PLANTS         | 0 | ALCOHOL                      | 0 |
| HAZELNUTS, ALMONDS        | 0 | ASPARTAME                    | 0 |
| OTHER NUTS *              | 0 | NON-DAIRY ANIMAL PRODUCTS    | 0 |
| HAZELNUT OIL, ALMOND OIL  | 0 | HONEY                        | 0 |
| PEANUTS                   | 0 | ADDED SALT                   | 0 |
| PEANUT OIL                | 0 | GARLIC                       | 0 |

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### Additional allergens info

|                 |   |                          |   |
|-----------------|---|--------------------------|---|
| SESAME PRODUCTS | 0 | CAFFEIN                  | 1 |
| SESAME OIL      | 0 | BHA/BHT                  | 0 |
| MUSTARD         | 0 | SACCHAROSE               | 1 |
| GLUTAMINATE     | 0 | FRUCTOSE                 | 1 |
| SULPHITE        | 0 | SUITABLE FOR VEGETARIANS | 1 |
| BENZOIC ACID    | 0 | SUITABLE FOR VEGANS      | 0 |

Legend : 1 = present / suitable 0 = absent / not suitable

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.

### Additional information

Calculations according to CODEX.

Typical Cocoa Content 33.2 %

### Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

### Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Yoko Vervliet

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