

MONA LISA®

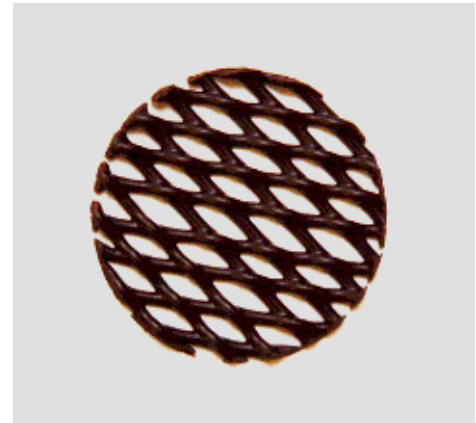
CHD-GD-20162-999

Product specification according to the legislation of USA

RADER FOODS, INC.
16390 N.W. 52ND AVENUE
MIAMI FL 33014
UNITED STATES

Product Specification

Legal denomination : Semi-sweet chocolate
Certification Certified HALAL
Commercial name : Cake top mini
Item : CHD-GD-20162-999
Reference : 20162
Alternative article number : E020162



Typical composition

sugar; unsweetened chocolate; cocoa butter; soy lecithin (an emulsifier); natural vanilla flavor
Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177611648	0.435 KG	0.587 KG	400x285x70 MM	EPS Box
BOX	18711177611645	1.740 KG	2.864 KG	405x288x311 MM	Corrugated American Case

Shape	Grids
Amount	195pcs/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	48BOX/PAL

Product characteristics

DIAMETER	50.0 mm
BASE COLOUR*	brown (yellow-red-dark)

*Colour information is subjective, no claims can be derived from this information

Item : CHD-GD-20162-999

Company - Barry Callebaut Decorations BV

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

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for customer 38939

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Product characteristics

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

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	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.

Shelf life

24 Month (s) after production date

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

ENERGY VALUE	489 kcal	VITAMIN B5 PANTOIC ACID	0.336 mg
ENERGY VALUE	2,048 kJ	VITAMIN B5 (DV)	3.4 %
CALORIES FROM FAT	278 kcal	VITAMIN B6 PYRIDOXIN	0.042 mg
TOTAL PROTEIN	5.0 g	VITAMIN B6 (DV)	2.1 %
PROTEIN (DV)	9.9 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	60.5 g	VITAMIN D CALCIFEROL	1.448 µg
TOTAL CARBOHYDRATES (DV)	20.2 %	VITAMIN D (DV)	14.5 %
SUGARS (MONO+DISACCHARIDES)	47.6 g	VITAMIN D (IU)	58
POLYDEXTROSE	0.00 g	VITAMIN E ALPHA-TOCOPHEROL	2.624 mg
POLYOLS	0.0 g	VITAMIN E (DV)	8.7 %
STARCH	2.1 g	VITAMIN E (IU)	4
TOTAL FAT	32.7 g	VITAMIN H BIOTIN	0.000 mg
TOTAL FAT (DV)	50.3 %	VITAMIN H (DV)	0.0 %
SATURATED FATTY ACID	19.6 g	VITAMIN M FOLIC ACID	10.487 µg
SATURATED FATTY ACID (DV)	97.8 %	VITAMIN M (DV)	2.6 %

MONO UNSATURATED FATTY ACID	10.6 g	SODIUM	4.3 mg
POLY UNSATURATED FATTY ACID	1.1 g	SODIUM (DV)	0.2 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
CHOLESTEROL	0.0 mg	VITAMIN C (DV)	0.0 %
CHOLESTEROL (DV)	0.0 %	PHOSPHORUS	157.7 mg
ORGANIC ACIDS	0.67 g	PHOSPHORUS (DV)	19.7 %
DIETARY FIBRE	7.8 g	CALCIUM	27.7 mg
DIETARY FIBRE (DV)	31.4 %	CALCIUM (DV)	2.8 %
TOTAL ALKALOIDS	0.50 g	IRON	12.30 mg
ALCOHOL	0.00 g	IRON (DV)	68.3 %
POLY HYDROXYPHENOLS	1.26 g	MAGNESIUM	99.5 mg
VITAMIN A RETINOL	13.035 µg	MAGNESIUM (DV)	24.9 %
VITAMIN A (DV)	0.9 %	ZINC	1.38 mg
VITAMIN A (IU)	43	ZINC (DV)	9.2 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.084 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	5.6 %	CHLORIDE	8.39 mg
VITAMIN B2 RIBOFLAVIN	0.084 mg	POTASSIUM	462.1 mg
VITAMIN B2 (DV)	4.9 %	POTASSIUM (DV)	13.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.629 mg	ASH CONTENT	1.18 g
VITAMIN B3 (DV)	3.1 %		

Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1

Additional allergens and other information

CORN 0

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

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

"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 51.5 %

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).

Printed on 2018/07/27 for customer RADER FOODS, INC.



Sabine De Leeuw