



CHM-CC-CRISPE0-02B

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 : Cereals coated with milk chocolate flavored confectionery
Certification Certified HALAL
Item : CHM-CC-CRISPE0-02B **Reference :** 809CRSMLK

Typical composition

Milk chocolate flavored confectionery 84.0% (*sugar; cocoa butter; whole milk powder; unsweetened chocolate; whey powder (milk); soy lecithin; natural flavor(s); natural vanilla flavor*) ; *crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural vanilla flavor); glucose syrup; sugar; confectioner's glaze (arabic gum)*

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

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177638171	0.800 KG	0.820 KG	270x190x83 MM	Lam. stand-up plastic bag
BOX	18711177638178	3.200 KG	3.650 KG	256x154x268 MM	Corrugated shelf ready box
Shape		Enrobed pcs			
Amount		0.8KG/UC			
Amount per box/bag/each		4UC/BOX			
Amount per pallet		138BOX/PAL			

Chemical limits

	Ref.Method	
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

Not specified.

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

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for customer 38939

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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Tel. : 053 73 02 11 Fax.: 053 78 04 63

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Microbiological limits

Ref.Method

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

12 Month (s) after production date

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

ENERGY VALUE	497 kcal	VITAMIN B2 (DV)	29.3 %
ENERGY VALUE	2,080 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.076 mg
CALORIES FROM FAT	224 kcal	VITAMIN B3 (DV)	0.5 %
TOTAL PROTEIN	5.7 g	VITAMIN B12 CYANO-COBALAMINE	0.367 µg
PROTEIN (DV)	11.5 %	VITAMIN B12 (DV)	15.3 %
MILK PROTEIN	3.7 g	VITAMIN D CALCIFEROL	0.964 µg
TOTAL CARBOHYDRATES	65.3 g	VITAMIN D (DV)	4.8 %
TOTAL CARBOHYDRATES (DV)	23.7 %	VITAMIN D (IU)	39
SUGARS (MONO+DISACCHARIDES)	53.7 g	VITAMIN E ALPHA-TOCOPHEROL	1.745 mg
ADDED SUGARS	45.4 g	VITAMIN E (DV)	11.6 %
ADDED SUGARS (DV)	90.8 %	VITAMIN E (IU)	3
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	7.016 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	1.8 %
STARCH	7.8 g	SODIUM	242.6 mg
TOTAL FAT	25.5 g	SODIUM (DV)	10.5 %
TOTAL FAT (DV)	32.7 %	VITAMIN C L-ASCORBIC ACID	0.301 mg
SATURATED FATTY ACID	15.2 g	VITAMIN C (DV)	0.3 %
SATURATED FATTY ACID (DV)	76.2 %	PHOSPHORUS	139.4 mg
MONO UNSATURATED FATTY ACID	8.1 g	PHOSPHORUS (DV)	11.2 %
POLY UNSATURATED FATTY ACID	1.0 g	CALCIUM	157.5 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	CALCIUM (DV)	12.1 %
CHOLESTEROL	12.6 mg	IRON	1.98 mg
CHOLESTEROL (DV)	4.2 %	IRON (DV)	11.0 %
ORGANIC ACIDS	0.50 g	MAGNESIUM	39.2 mg
DIETARY FIBRE	2.0 g	MAGNESIUM (DV)	9.3 %
DIETARY FIBRE (DV)	7.3 %	ZINC	0.68 mg
TOTAL ALKALOIDS	0.06 g	ZINC (DV)	6.1 %
ALCOHOL	0.00 g	IODINE	3.34 µg
POLY HYDROXYPHENOLS	0.15 g	IODINE (DV)	2.2 %
VITAMIN A RETINOL	10.032 µg	CHLORIDE	103.28 mg



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VITAMIN A (IU)	33	POTASSIUM	298.7 mg
VITAMIN B1 THIAMIN	0.068 mg	POTASSIUM (DV)	6.4 %
VITAMIN B1 (DV)	5.7 %	ASH CONTENT	1.74 g
VITAMIN B2 RIBOFLAVIN	0.381 mg		

Additional allergen information: presence as ingredient or through cross contact on production line

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	1	SESAME OIL	0
WHEAT	1	MUSTARD PRODUCTS	0
RYE	1	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	0
CORN	1		

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

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 2021/06/15 for customer RADER FOODS, INC.

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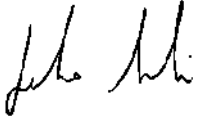
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**MONA
LISA®**

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Giulio Andreoli

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