



## CHR-PN-6222-70A

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 :** Cookie pieces coated with ruby couverture  
**Item :** CHR-PN-6222-70A

### Typical composition

sugar; cocoa butter; wheat flour; whole milk powder; whole wheat flour; coconut oil; unsweetened chocolate; dextrose; confectioner's glaze (arabic gum); nonfat dry milk; honey; Sodium bicarbonate (raising agent); salt; natural vanilla flavor; soy lecithin; citric acid

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

### Possible allergen cross contact during processing

#### May contain : Egg products, Tree nuts

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

### Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177634821	0.500 KG	0.520 KG	225x195x25 MM	Laminated plastic bag (PE)
BOX	8711177634838	2.000 KG	2.180 KG	185x165x185 MM	Corrugated American Case

Shape	Enrobed pcs
Amount	0.5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	140BOX/PAL

### Chemical limits

MOISTURE max 2.50 %

### Ref.Method

IOCCC1(1952)

### Physical limits

Not specified.

### Ref.Method

### Microbiological limits

TOTAL PLATE COUNT (CC) max 5,000/g  
YEASTS max 50/g

### Ref.Method

ISO4833  
ISO7954

Item : CHR-PN-6222-70A  
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for customer 38939

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#### Microbiological limits

		Ref.Method
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

12 Month (s) after production date

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory.

Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm<sup>3</sup>/m<sup>2</sup>/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m<sup>2</sup>/24h @ 38°C / RH 90%

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

ENERGY VALUE	544 kcal	VITAMIN B2 (DV)	0.0 %
ENERGY VALUE	2,275 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
CALORIES FROM FAT	286 kcal	VITAMIN B3 (DV)	0.0 %
TOTAL PROTEIN	6.1 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
PROTEIN (DV)	12.2 %	VITAMIN B12 (DV)	0.0 %
MILK PROTEIN	4.6 g	VITAMIN D CALCIFEROL	0.000 µg
TOTAL CARBOHYDRATES	57.9 g	VITAMIN D (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	21.0 %	VITAMIN D (IU)	0
SUGARS (MONO+DISACCHARIDES)	40.2 g	VITAMIN E ALPHA-TOCOPHEROL	0.000 mg
ADDED SUGARS	34.0 g	VITAMIN E (DV)	0.0 %
ADDED SUGARS (DV)	68.0 %	VITAMIN E (IU)	0
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	0.000 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	0.0 %
STARCH	0.0 g	SODIUM	174.0 mg
TOTAL FAT	31.8 g	SODIUM (DV)	7.6 %
TOTAL FAT (DV)	40.8 %	VITAMIN C L-ASCORBIC ACID	0.000 mg

SATURATED FATTY ACID	20.6 g	VITAMIN C (DV)	0.0 %
SATURATED FATTY ACID (DV)	103.0 %	PHOSPHORUS	0.0 mg
MONO UNSATURATED FATTY ACID	12.2 g	PHOSPHORUS (DV)	0.0 %
POLY UNSATURATED FATTY ACID	1.8 g	CALCIUM	0.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	CALCIUM (DV)	0.0 %
CHOLESTEROL	0.0 mg	IRON	0.00 mg
CHOLESTEROL (DV)	0.0 %	IRON (DV)	0.0 %
ORGANIC ACIDS	0.52 g	MAGNESIUM	0.0 mg
DIETARY FIBRE	1.2 g	MAGNESIUM (DV)	0.0 %
DIETARY FIBRE (DV)	4.3 %	ZINC	0.00 mg
TOTAL ALKALOIDS	0.02 g	ZINC (DV)	0.0 %
ALCOHOL	0.00 g	IODINE	0.00 µg
POLY HYDROXYPHENOLS	0.14 g	IODINE (DV)	0.0 %
VITAMIN A RETINOL	0.000 µg	CHLORIDE	0.00 mg
VITAMIN A (IU)	0	POTASSIUM	0.0 mg
VITAMIN B1 THIAMIN	0.000 mg	POTASSIUM (DV)	0.0 %
VITAMIN B1 (DV)	0.0 %	ASH CONTENT	2.22 g
VITAMIN B2 RIBOFLAVIN	0.000 mg		

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

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	1
LACTOSE	1	OTHER NUTS *	1
EGGS AND PRODUCTS THEREOF	1	HAZELNUT OIL, ALMOND OIL	1
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	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	0
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

# MONA LISA®

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

### **Storage conditions**

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

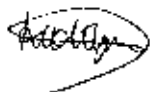
Storage Temperature : 12 - 20 °C / 54 - 68 °F

### **Kosher certification**

#### **Kosher Dairy**

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

Printed on 2021/09/16 for customer RADER FOODS, INC.



Katrien Van den Eynde

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