



**CALLEBAUT**

ESTABLISHED 1911

**CW2NV-132**

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

### Product Specification

**Legal denomination :** White chocolate  
**Certification** Certified HALAL  
**Item :** CW2NV-132

This is a preliminary product specification, not to be used as final product specification

### Typical composition

sugar; cocoa butter; whole milk powder; lecithin (soy); natural vanilla flavor

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	5410522113914	5.000 KG
BOX	5410522113907	25.000 KG
<b>Shape</b>		Blocks
<b>Amount</b>		5KG/UC
<b>Amount per box/bag/each</b>		5UC/BOX
<b>Amount per pallet</b>		40BOX/PAL

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33.9 %	+/- 1.5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
LINEAR VISCOSITY	1,750 - 2,300 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	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.

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### Shelf life

18 Month (s) after production date

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

ENERGY VALUE	547 kcal	VITAMIN B2 (DV)	39.2 %
ENERGY VALUE	2,290 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
CALORIES FROM FAT	299 kcal	VITAMIN B3 (DV)	0.0 %
TOTAL PROTEIN	6.2 g	VITAMIN B12 CYANO-COBALAMINE	0.510 µg
PROTEIN (DV)	12.4 %	VITAMIN B12 (DV)	21.2 %
MILK PROTEIN	6.2 g	VITAMIN D CALCIFEROL	1.224 µg
TOTAL CARBOHYDRATES	57.3 g	VITAMIN D (DV)	6.1 %
TOTAL CARBOHYDRATES (DV)	20.8 %	VITAMIN D (IU)	49
SUGARS (MONO+DISACCHARIDES)	56.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.205 mg
ADDED SUGARS	47.9 g	VITAMIN E (DV)	14.7 %
ADDED SUGARS (DV)	95.8 %	VITAMIN E (IU)	3
POLYOLS	0.0 g	FOLATE	9.057 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	2.3 %
STARCH	0.0 g	SODIUM	87.9 mg
TOTAL FAT	33.9 g	SODIUM (DV)	3.8 %
TOTAL FAT (DV)	43.5 %	VITAMIN C L-ASCORBIC ACID	0.461 mg
SATURATED FATTY ACID	20.4 g	VITAMIN C (DV)	0.5 %
SATURATED FATTY ACID (DV)	102.1 %	PHOSPHORUS	183.5 mg
MONO UNSATURATED FATTY ACID	10.8 g	PHOSPHORUS (DV)	14.7 %
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM	216.2 mg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	CALCIUM (DV)	16.6 %
CHOLESTEROL	23.5 mg	IRON	0.26 mg
CHOLESTEROL (DV)	7.8 %	IRON (DV)	1.4 %
ORGANIC ACIDS	0.39 g	MAGNESIUM	20.1 mg
DIETARY FIBRE	0.0 g	MAGNESIUM (DV)	4.8 %
DIETARY FIBRE (DV)	0.0 %	ZINC	0.80 mg
TOTAL ALKALOIDS	0.00 g	ZINC (DV)	7.3 %
ALCOHOL	0.00 g	IODINE	6.29 µg
POLY HYDROXYPHENOLS	0.00 g	IODINE (DV)	4.2 %
VITAMIN A RETINOL	12.414 µg	CHLORIDE	192.39 mg
VITAMIN A (IU)	41	POTASSIUM	315.6 mg
VITAMIN B1 THIAMIN	0.073 mg	POTASSIUM (DV)	6.7 %
VITAMIN B1 (DV)	6.1 %	ASH CONTENT	1.71 g
VITAMIN B2 RIBOFLAVIN	0.510 mg		

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**Allergens: presence as ingredient or through cross contact on production line**

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

**Other substances of interest**

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1		

Legend : 1 = present 0 = absent

**Dietary suitability information**

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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### Additional information

Calculations according to CODEX.

Typical Cocoa Content 27.4 %

### 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

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

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Evie De Vis

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