

**CALLEBAUT**

FELIUM 1911

W2-E3-U68**Product specification according to the legislation of EU****RECEIVED**Thomas Ridley QC Dept.
9:17 am, 30 Jun 2023The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.**Product Specification**

Legal denomination : White chocolate
Certification Certified HALAL
Article : W2-E3-U68
Commodity code for EU : 1704.9030

Typical composition

sugar 46.5%; cocoa butter 29.5%; whole **milk** powder 23.5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%
 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)
UC	5410522516753	1.000 KG		
BOX	5410522516746	6.000 KG		

Shape Callets
 Amount 1KG/UC
 Amount per box/bag/each 6UC/BOX
 Amount per pallet 72BOX/PAL
 Order quantity 6 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

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	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.

Article : W2-E3-U68
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 9280 LEBBEKE - WIEZE - BELGIUM
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Shelf life

18 Month (s) after production date

Products with a "best before" date as of 25.03.2020 have a shelf life of 18 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	569 kcal	VITAMIN C L-ASCORBIC ACID	0.447 mg
ENERGY VALUE RI	28.4 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,379 kJ	VITAMIN D CALCIFEROL	1.319 µg
TOTAL FAT	35.8 g	VITAMIN D RI	26.4 %
TOTAL FAT RI	51.2 %	VITAMIN D (IU)	53
SATURATED FATTY ACID	21.6 g	VITAMIN E ALPHA-TOCOPHEROL	2.375 mg
SATURATED FATTY ACID RI	107.8 %	VITAMIN E RI	19.8 %
MONO UNSATURATED FATTY ACID	11.4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	9.222 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.6 %
CHOLESTEROL	22.8 mg	PHOSPHORUS	177.9 mg
AVAILABLE CARBOHYDRATES	55.3 g	PHOSPHORUS RI	25.4 %
AVAILABLE CARBOHYDRATES RI	21.3 %	IRON	0.25 mg
SUGARS (MONO+DISACCHARIDES)	54.9 g	IRON RI	1.8 %
SUGARS (MONO+DISACCHARIDES) RI	61.0 %	MAGNESIUM	19.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.2 %
STARCH	0.0 g	ZINC	0.78 mg
DIETARY FIBRE	0.0 g	ZINC RI	7.8 %
TOTAL PROTEIN	6.0 g	IODINE	6.09 µg
PROTEIN RI	12.0 %	IODINE RI	4.1 %
MILK PROTEIN	6.0 g	CALCIUM	209.5 mg
SALT	0.21 g	CALCIUM RI	26.2 %
SALT RI	3.6 %	CHLORIDE	186.46 mg
SODIUM	85.2 mg	CHLORIDE RI	23.3 %
ORGANIC ACIDS	0.38 g	POTASSIUM	305.9 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	15.3 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	44.788 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	149	FLUORIDE RI	0.8 %
VITAMIN B1 THIAMIN	0.071 mg	SELENIUM	3.29 µg
VITAMIN B1 RI	6.4 %	SELENIUM RI	6.0 %
VITAMIN B2 RIBOFLAVIN	0.494 mg	CHROMIUM	8.47 µg
VITAMIN B2 RI	35.3 %	CHROMIUM RI	21.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	11.77 µg

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VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	23.5 %
VITAMIN B12 CYANO-COBALAMINE	0.494 µg	ASH CONTENT	1.66 g
VITAMIN B12 RI	19.8 %		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

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

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Dietary suitability information

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

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	29.5 %	+/-1,5
Dry milk solids	23.0 %	+/- 1
Milkfat	6.3 %	+/-0,5

Storage conditions

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

Storage Temperature : 12 - 20 °C

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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