

Product Specification

Legal denomination :	Blend of chocolate and white chocolate
Certification	Certified HALAL
Commercial name :	Small
Article :	CHX-PC-19936E0-999
Commodity code for EU :	1806.9039



Typical composition

sugar 49.0%; cocoa butter 22.5%; whole **milk** powder 21.5%; cocoa mass 6.0%; 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)	Packaging material
UC	8711177580838	0.700 KG	0.778 KG	228x128x62 MM	Paper folding carton
BOX	18711177580835	2.800 KG	3.270 KG	270x230x140 MM	Corrugated American Case
Shape		pencils			
Amount		0,7KG			
Amount per box/bag/each		4UC/BOX			
Amount per pallet		120BOX/PAL			
Order quantity		2.8 KG (or multiply of this)			

Product characteristics

LENGTH	45.0 mm
DIAMETER	7.0 mm
BASE COLOUR*	creme-beige
ADDITIONAL COLOUR*	brown

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

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

	Ref.Method
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

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24.05.2023 09:32:26

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p. 1 / 4

Microbiological limits

Ref.Method

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.

Shelf life

12 Month (s) after production date

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

ENERGY VALUE	545 kcal	VITAMIN C L-ASCORBIC ACID	0.412 mg
ENERGY VALUE RI	27.3 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,282 kJ	VITAMIN D CALCIFEROL	1.162 µg
TOTAL FAT	31.9 g	VITAMIN D RI	23.2 %
TOTAL FAT RI	45.5 %	VITAMIN D (IU)	46
SATURATED FATTY ACID	19.2 g	VITAMIN E ALPHA-TOCOPHEROL	2.098 mg
SATURATED FATTY ACID RI	95.9 %	VITAMIN E RI	17.5 %
MONO UNSATURATED FATTY ACID	10.1 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	9.201 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.6 %
CHOLESTEROL	21.1 mg	PHOSPHORUS	187.0 mg
AVAILABLE CARBOHYDRATES	57.4 g	PHOSPHORUS RI	26.7 %
AVAILABLE CARBOHYDRATES RI	22.1 %	IRON	1.96 mg
SUGARS (MONO+DISACCHARIDES)	56.7 g	IRON RI	14.0 %
SUGARS (MONO+DISACCHARIDES) RI	63.0 %	MAGNESIUM	32.4 mg
POLYOLS	0.0 g	MAGNESIUM RI	8.7 %
STARCH	0.3 g	ZINC	0.92 mg
DIETARY FIBRE	1.1 g	ZINC RI	9.2 %
TOTAL PROTEIN	6.3 g	IODINE	5.62 µg
PROTEIN RI	12.6 %	IODINE RI	3.7 %
MILK PROTEIN	5.6 g	CALCIUM	197.3 mg
SALT	0.20 g	CALCIUM RI	24.7 %
SALT RI	3.3 %	CHLORIDE	173.22 mg
SODIUM	79.2 mg	CHLORIDE RI	21.7 %
ORGANIC ACIDS	0.45 g	POTASSIUM	349.4 mg
TOTAL ALKALOIDS	0.07 g	POTASSIUM RI	17.5 %
POLY HYDROXYPHENOLS	0.18 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.0 %
VITAMIN A RETINOL	40.975 µg	FLUORIDE	0.04 mg

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p. 2 / 4

VITAMIN A (IU)	136	FLUORIDE RI	1.1 %
VITAMIN B1 THIAMIN	0.077 mg	SELENIUM	3.55 µg
VITAMIN B1 RI	7.0 %	SELENIUM RI	6.5 %
VITAMIN B2 RIBOFLAVIN	0.468 mg	CHROMIUM	14.45 µg
VITAMIN B2 RI	33.4 %	CHROMIUM RI	36.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.092 mg	MOLYBDENUM	18.93 µg
VITAMIN B3 RI	0.6 %	MOLYBDENUM RI	37.9 %
VITAMIN B12 CYANO-COBALAMINE	0.456 µg	ASH CONTENT	1.70 g
VITAMIN B12 RI	18.2 %		

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

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p. 3 / 4

Other substances of interest

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

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.

Storage conditions

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

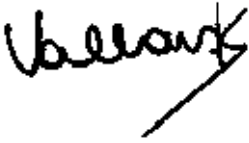
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

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Katleen Vallons