

MONA LISA®

CHM-SV-22285E0-74A

Product specification according to the legislation of EU

**Thomas
Ridley**
FOODSERVICE

RECEIVED

Thomas Ridley QC Dept.

9:05 am, 30 Jun 2023

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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 :	Milk chocolate
Certification	Certified HALAL
Commercial name :	Curved
Article :	CHM-SV-22285E0-74A
Alternative article number :	E022285
Commodity code for EU :	1806.9039

Typical composition

sugar 52.5%; cocoa mass 15.0%; cocoa butter 15.0%; whole milk powder 13.5%; skimmed milk powder 3.5%; 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)	Packaging material
BOX	8711177642796	2.500 KG	2.896 KG	390x295x155 MM	Corrugated American Case

Shape	shavings
Amount per box/bag/each	2,5KG/BOX
Amount per pallet	64BOX/PAL
Minimum order quantity	2.5 KG . To be increased with multiple of 2.5 KG .

Product characteristics

BASE 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
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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for customer

Barry Callebaut Decorations B.V. - De Ambachten 4

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Microbiological limits

Ref.Method

Shelf life

18 Month (s) after production date

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

ENERGY VALUE	518 kcal	VITAMIN C L-ASCORBIC ACID	0.272 mg
ENERGY VALUE RI	25.9 %	VITAMIN C RI	0.3 %
ENERGY VALUE	2,166 kJ	VITAMIN D CALCIFEROL	1.026 µg
TOTAL FAT	26.9 g	VITAMIN D RI	20.5 %
TOTAL FAT RI	38.4 %	VITAMIN D (IU)	41
SATURATED FATTY ACID	16.1 g	VITAMIN E ALPHA-TOCOPHEROL	1.997 mg
SATURATED FATTY ACID RI	80.4 %	VITAMIN E RI	16.6 %
MONO UNSATURATED FATTY ACID	8.5 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	8.536 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	4.3 %
CHOLESTEROL	16.2 mg	PHOSPHORUS	160.7 mg
AVAILABLE CARBOHYDRATES	60.7 g	PHOSPHORUS RI	23.0 %
AVAILABLE CARBOHYDRATES RI	23.3 %	IRON	4.46 mg
SUGARS (MONO+DISACCHARIDES)	59.4 g	IRON RI	31.9 %
SUGARS (MONO+DISACCHARIDES) RI	66.0 %	MAGNESIUM	46.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	12.4 %
STARCH	0.8 g	ZINC	0.94 mg
DIETARY FIBRE	2.7 g	ZINC RI	9.4 %
TOTAL PROTEIN	6.5 g	IODINE	3.62 µg
PROTEIN RI	13.0 %	IODINE RI	2.4 %
MILK PROTEIN	4.8 g	CALCIUM	134.1 mg
SALT	0.13 g	CALCIUM RI	16.8 %
SALT RI	2.2 %	CHLORIDE	113.79 mg
SODIUM	52.1 mg	CHLORIDE RI	14.2 %
ORGANIC ACIDS	0.54 g	POTASSIUM	343.1 mg
TOTAL ALKALOIDS	0.18 g	POTASSIUM RI	17.2 %
POLY HYDROXYPHENOLS	0.44 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	41.012 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	137	FLUORIDE RI	1.0 %
VITAMIN B1 THIAMIN	0.076 mg	SELENIUM	2.73 µg
VITAMIN B1 RI	6.9 %	SELENIUM RI	5.0 %
VITAMIN B2 RIBOFLAVIN	0.326 mg	CHROMIUM	19.34 µg
VITAMIN B2 RI	23.3 %	CHROMIUM RI	48.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.220 mg	MOLYBDENUM	25.32 µg
VITAMIN B3 RI	1.4 %	MOLYBDENUM RI	50.6 %

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VITAMIN B12 CYANO-COBALAMINE	0.300 µg	ASH CONTENT	1.41 g
VITAMIN B12 RI	12.0 %		

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

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

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Dietary suitability information

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

Dry cocoa solids	29.6 %	+/-1,5
Dry fatfree cocoa solids	6.6 %	+/-0,5
Dry milk solids	16.9 %	+/- 1
Milkfat	min 3.5 %	

Storage conditions

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

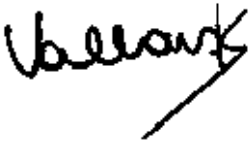
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

Printed on 24.05.2023



Katleen Vallons

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