

MONA LISA®

CHW-SV-22287E0-74A

Product specification according to the legislation of EU

RECEIVEDThomas Ridley QC Dept.
9:05 am, 30 Jun 2023

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Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Commercial name : Curved
Article : CHW-SV-22287E0-74A
Alternative article number : E022287
Commodity code for EU : 1704.9030

Typical composition

sugar 50.5%; whole milk powder 25.5%; cocoa butter 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)	Packaging material
BOX 8711177639048	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* creme-beige

*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

4880 AC ZUNDERT - NETHERLANDS

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p. 1 / 4

Shelf life

12 Month (s) after production date

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

ENERGY VALUE	541 kcal	VITAMIN C L-ASCORBIC ACID	0.485 mg
ENERGY VALUE RI	27.0 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,263 kJ	VITAMIN D CALCIFEROL	1.052 µg
TOTAL FAT	30.4 g	VITAMIN D RI	21.0 %
TOTAL FAT RI	43.5 %	VITAMIN D (IU)	42
SATURATED FATTY ACID	18.3 g	VITAMIN E ALPHA-TOCOPHEROL	1.901 mg
SATURATED FATTY ACID RI	91.6 %	VITAMIN E RI	15.8 %
MONO UNSATURATED FATTY ACID	9.6 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	8.743 µg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	FOLATE RI	4.4 %
CHOLESTEROL	24.8 mg	PHOSPHORUS	193.1 mg
AVAILABLE CARBOHYDRATES	59.9 g	PHOSPHORUS RI	27.6 %
AVAILABLE CARBOHYDRATES RI	23.0 %	IRON	0.27 mg
SUGARS (MONO+DISACCHARIDES)	59.5 g	IRON RI	2.0 %
SUGARS (MONO+DISACCHARIDES) RI	66.1 %	MAGNESIUM	21.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.6 %
STARCH	0.0 g	ZINC	0.84 mg
DIETARY FIBRE	0.0 g	ZINC RI	8.4 %
TOTAL PROTEIN	6.5 g	IODINE	6.61 µg
PROTEIN RI	13.1 %	IODINE RI	4.4 %
MILK PROTEIN	6.5 g	CALCIUM	227.4 mg
SALT	0.23 g	CALCIUM RI	28.4 %
SALT RI	3.9 %	CHLORIDE	202.37 mg
SODIUM	92.5 mg	CHLORIDE RI	25.3 %
ORGANIC ACIDS	0.41 g	POTASSIUM	331.9 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	16.6 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	45.366 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	151	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.077 mg	SELENIUM	3.58 µg
VITAMIN B1 RI	7.0 %	SELENIUM RI	6.5 %
VITAMIN B2 RIBOFLAVIN	0.536 mg	CHROMIUM	9.19 µg
VITAMIN B2 RI	38.3 %	CHROMIUM RI	23.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	12.77 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	25.5 %
VITAMIN B12 CYANO-COBALAMINE	0.536 µg	ASH CONTENT	1.80 g
VITAMIN B12 RI	21.5 %		

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p. 2 / 4

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.

MoNA LISA®

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

Dry cocoa solids	23.5 %	+/- 1
Dry milk solids	24.9 %	+/- 1
Milkfat	6.9 %	+/-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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Katleen Vallons

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p. 4 / 4