

Product Specification

Legal denomination :	Cereals coated with chocolate
Certification	Certified HALAL
Article :	CHD-CC-CRISPE0-02B
Alternative article number :	R7176.B08
Commodity code for EU :	1806.9019

Typical composition

Chocolate 84.0% (*cocoa mass 45.5%; sugar 45.5%; cocoa butter 5.0%; milkfat 3.5%; emulsifier: lecithins (soya) <1%; natural vanilla flavouring <1%*) ; *crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), raising agent: E500ii, salt, cocoa butter, natural vanilla flavouring) 15.0%; glucose syrup <1%; sugar <1%; glazing agent: E414 <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	8711177638140	0.800 KG	0.820 KG	270x190x83 MM	Lam. stand-up plastic bag
BOX	18711177638147	3.200 KG	3.650 KG	256x154x268 MM	Corrugated shelf ready box
Shape		Enrobed pcs			
Amount		0,8KG/UC			
Amount per box/bag/each		4UC/BOX			
Amount per pallet		138BOX/PAL			
Order quantity		3.2 KG (or multiply of this)			

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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Shelf life

12 Month (s) after production date

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

ENERGY VALUE	506 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	25.3 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,116 kJ	VITAMIN D CALCIFEROL	1.112 µg
TOTAL FAT	28.3 g	VITAMIN D RI	22.2 %
TOTAL FAT RI	40.4 %	VITAMIN D (IU)	44
SATURATED FATTY ACID	16.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.116 mg
SATURATED FATTY ACID RI	84.3 %	VITAMIN E RI	17.6 %
MONO UNSATURATED FATTY ACID	9.0 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	9.430 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	FOLATE RI	4.7 %
CHOLESTEROL	10.3 mg	PHOSPHORUS	143.6 mg
AVAILABLE CARBOHYDRATES	52.3 g	PHOSPHORUS RI	20.5 %
AVAILABLE CARBOHYDRATES RI	20.1 %	IRON	11.14 mg
SUGARS (MONO+DISACCHARIDES)	41.7 g	IRON RI	79.6 %
SUGARS (MONO+DISACCHARIDES) RI	46.3 %	MAGNESIUM	100.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	26.7 %
STARCH	9.5 g	ZINC	1.26 mg
DIETARY FIBRE	8.3 g	ZINC RI	12.6 %
TOTAL PROTEIN	5.9 g	IODINE	0.00 µg
PROTEIN RI	11.8 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	29.0 mg
SALT	0.42 g	CALCIUM RI	3.6 %
SALT RI	7.1 %	CHLORIDE	7.56 mg
SODIUM	169.6 mg	CHLORIDE RI	0.9 %
ORGANIC ACIDS	0.61 g	POTASSIUM	422.5 mg
TOTAL ALKALOIDS	0.46 g	POTASSIUM RI	21.1 %
POLY HYDROXYPHENOLS	1.14 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	33.687 µg	FLUORIDE	0.08 mg
VITAMIN A (IU)	112	FLUORIDE RI	2.4 %
VITAMIN B1 THIAMIN	0.077 mg	SELENIUM	3.19 µg
VITAMIN B1 RI	7.0 %	SELENIUM RI	5.8 %
VITAMIN B2 RIBOFLAVIN	0.077 mg	CHROMIUM	41.56 µg
VITAMIN B2 RI	5.5 %	CHROMIUM RI	103.9 %
VITAMIN B3/PP NIACIN/NICOTIN	0.573 mg	MOLYBDENUM	50.57 µg
VITAMIN B3 RI	3.6 %	MOLYBDENUM RI	101.1 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.38 g
VITAMIN B12 RI	0.0 %		

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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	1
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	1	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	1	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	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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MONA LISA®

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Storage conditions

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

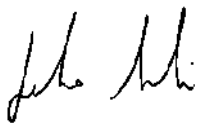
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

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Giulio Andreoli

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