



**CALLEBAUT**

BEELGIUM 1911

# CHR-R36RB12-E0-D94

Product specification according to the legislation of EU

SEPHRA EUROPE LTD  
DENBURN ROAD  
SEPHRA HOUSE  
SCOTLAND  
KIRKCALDY  
FIFE  
KY1 2BJ  
UNITED KINGDOM

## Product Specification

**Legal denomination :** Couverture milk chocolate  
**Certification** Certified HALAL  
**Article :** CHR-R36RB12-E0-D94  
**Commodity code for EU :** 1806.9039

## Typical composition

sugar 35.5%; cocoa butter 28.5%; skimmed **milk** powder 16.0%; whole **milk** powder 12.5%; cocoa mass 6.0%; emulsifier: **soya** lecithin <1%; acid: citric acid <1%; natural vanilla flavouring <1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

## Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522645859	0.400 KG
BOX	5410522645866	2.800 KG

  

Shape	Callets
Amount	0,4KG/UC
Amount per box/bag/each	7UC/BOX
Amount per pallet	112BOX/PAL

Order quantity 28 KG (or multiply of this)

## Chemical limits

		<b>Ref.Method</b>
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	35.9 % +/- 1.5	IOCCC14(1972)

## Physical limits

	<b>Ref.Method</b>
Particle size : max. 8 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

## Microbiological limits

		<b>Ref.Method</b>
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954

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for customer 43562

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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**p. 1 / 4**



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### Microbiological limits

### Ref.Method

ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory.  
 Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm<sup>3</sup>/m<sup>2</sup>/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m<sup>2</sup>/24h @ 38°C / RH 90%

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

ENERGY VALUE	562 kcal	VITAMIN C L-ASCORBIC ACID	0.556 mg
ENERGY VALUE RI	28.1 %	VITAMIN C RI	0.7 %
ENERGY VALUE	2,352 kJ	VITAMIN D CALCIFEROL	1.446 µg
TOTAL FAT	35.9 g	VITAMIN D RI	28.9 %
TOTAL FAT RI	51.3 %	VITAMIN D (IU)	58
SATURATED FATTY ACID	21.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.609 mg
SATURATED FATTY ACID RI	107.7 %	VITAMIN E RI	21.7 %
MONO UNSATURATED FATTY ACID	11.5 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN M FOLIC ACID	11.912 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN M RI	6.0 %
CHOLESTEROL	12.8 mg	PHOSPHORUS	239.7 mg
AVAILABLE CARBOHYDRATES	49.0 g	PHOSPHORUS RI	34.2 %
AVAILABLE CARBOHYDRATES RI	18.8 %	IRON	1.51 mg
SUGARS (MONO+DISACCHARIDES)	48.0 g	IRON RI	10.8 %
SUGARS (MONO+DISACCHARIDES) RI	53.4 %	MAGNESIUM	37.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	10.0 %
STARCH	0.3 g	ZINC	1.14 mg
DIETARY FIBRE	0.9 g	ZINC RI	11.4 %
TOTAL PROTEIN	9.3 g	IODINE	7.47 µg

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**p. 2 / 4**



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PROTEIN RI	18.6 %	IODINE RI	5.0 %
MILK PROTEIN	8.8 g	CALCIUM	260.4 mg
SALT	0.26 g	CALCIUM RI	32.5 %
SALT RI	4.4 %	CHLORIDE	229.18 mg
SODIUM	105.1 mg	CHLORIDE RI	28.6 %
ORGANIC ACIDS	1.26 g	POTASSIUM	419.6 mg
TOTAL ALKALOIDS	0.07 g	POTASSIUM RI	21.0 %
POLY HYDROXYPHENOLS	0.34 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.6 %
VITAMIN A RETINOL	14.616 µg	FLUORIDE	0.02 mg
VITAMIN A (IU)	49	FLUORIDE RI	0.5 %
VITAMIN B1 THIAMIN	0.104 mg	SELENIUM	3.51 µg
VITAMIN B1 RI	9.4 %	SELENIUM RI	6.4 %
VITAMIN B2 RIBOFLAVIN	0.622 mg	CHROMIUM	8.44 µg
VITAMIN B2 RI	44.4 %	CHROMIUM RI	21.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.088 mg	MOLYBDENUM	13.12 µg
VITAMIN B3 RI	0.5 %	MOLYBDENUM RI	26.2 %
VITAMIN B12 CYANO-COBALAMINE	0.613 µg	ASH CONTENT	2.15 g
VITAMIN B12 RI	24.5 %		

RI = Reference Intake

### Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
MAIZE	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts \* : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

\*\* : excl. fully refined oil/fat

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p. 3 / 4



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**Additional allergen information: presence as ingredient or through cross contact on production line**

"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	35.1 %	+/-1,5
Dry fatfree cocoa solids	min 2.5 %	
Dry milk solids	27.9 %	+/-1,5
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**

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

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Abdulrahman Albeshri

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**p. 4 / 4**