

SEPHRA EUROPE LTD
DENBURN ROAD
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SCOTLAND
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FIFE
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UNITED KINGDOM

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Article : CHW-TS-22352E0-999
Alternative article number : E022352
Commodity code for EU : 1704.9030



Typical composition

sugar 45.0% ; cocoa butter 32.0% ; whole **milk** powder 22.5% ; 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	8711177648323	1.360 KG	2.159 KG	275x358x119 MM	Corrugated American Case

Shape truffle shells
Amount 504pcs/UC
Amount per pallet 108BOX/PAL
Order quantity 1.36 KG (or multiply of this)

Product characteristics

DIAMETER 25.0 mm
BASE COLOUR* creme-beige

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

Article : CHW-TS-22352E0-999

for customer 43562

Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

15.02.2024 09:51:27

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Chemical limits Ref.Method

MOISTURE	max 1 %	IOCCC1(1952)
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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/375g	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 under below recommended storage conditions

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

ENERGY VALUE	581 kcal	VITAMIN C L-ASCORBIC ACID	0.431 mg
ENERGY VALUE RI	29.1 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,431 kJ	VITAMIN D CALCIFEROL	1.437 µg
TOTAL FAT	38.2 g	VITAMIN D RI	28.7 %
TOTAL FAT RI	54.6 %	VITAMIN D (IU)	57
SATURATED FATTY ACID	23.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.584 mg
SATURATED FATTY ACID RI	115.0 %	VITAMIN E RI	21.5 %
MONO UNSATURATED FATTY ACID	12.2 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	9.439 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.7 %
CHOLESTEROL	22.0 mg	PHOSPHORUS	171.4 mg
AVAILABLE CARBOHYDRATES	53.2 g	PHOSPHORUS RI	24.5 %
AVAILABLE CARBOHYDRATES RI	20.5 %	IRON	0.24 mg
SUGARS (MONO+DISACCHARIDES)	52.8 g	IRON RI	1.7 %
SUGARS (MONO+DISACCHARIDES) RI	58.7 %	MAGNESIUM	18.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.0 %
STARCH	0.0 g	ZINC	0.75 mg
DIETARY FIBRE	0.0 g	ZINC RI	7.5 %
TOTAL PROTEIN	5.8 g	IODINE	5.87 µg
PROTEIN RI	11.6 %	IODINE RI	3.9 %

MILK PROTEIN	5.8 g	CALCIUM	201.9 mg
SALT	0.21 g	CALCIUM RI	25.2 %
SALT RI	3.4 %	CHLORIDE	179.70 mg
SODIUM	82.1 mg	CHLORIDE RI	22.5 %
ORGANIC ACIDS	0.37 g	POTASSIUM	294.8 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	14.7 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.0 %
VITAMIN A RETINOL	44.890 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	149	FLUORIDE RI	0.8 %
VITAMIN B1 THIAMIN	0.068 mg	SELENIUM	3.18 µg
VITAMIN B1 RI	6.2 %	SELENIUM RI	5.8 %
VITAMIN B2 RIBOFLAVIN	0.476 mg	CHROMIUM	8.16 µg
VITAMIN B2 RI	34.0 %	CHROMIUM RI	20.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	11.34 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	22.7 %
VITAMIN B12 CYANO-COBALAMINE	0.476 µg	ASH CONTENT	1.60 g
VITAMIN B12 RI	19.1 %		

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

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Other substances of interest

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.

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

Dry cocoa solids	32.1 %	+/-1,5
Dry milk solids	22.1 %	+/- 1
Milkfat	6.1 %	+/-0,5

Storage conditions

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


Recommended 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