

SEPHRA®

CATERING EQUIPMENT AND SUPPLIES

CHW-O2-SEF-596

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 :	White Chocolate
Certification	Certified HALAL
Article :	CHW-O2-SEF-596
Commodity code for EU :	1704.9030

Typical composition

sugar 44.0%; cocoa butter 33.5%; whole milk powder 22.0%; emulsifier: soya lecithin <1%; natural vanilla flavouring <1%

Products with "best before" until 26.06.2020 are not halal certified.

Delivery form

	EAN	Net weight
UC	5060542190039	10.000 KG
BOX	5060542190022	20.000 KG
Shape		Easymelt
Amount		10KG/UC
Amount per box/bag/each		2UC/BOX
Amount per pallet		30BOX/PAL
Order quantity		14,400 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	39.4 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	850 - 1,000 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

Microbiological limits

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

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for customer 43562

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

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Microbiological limits

		Ref.Method
MOULDS	max 50/g	ISO7954
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

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

ENERGY VALUE	587 kcal	VITAMIN B12 RI	18.7 %
ENERGY VALUE RI	29.4 %	VITAMIN C L-ASCORBIC ACID	0.422 mg
ENERGY VALUE	2,458 kJ	VITAMIN C RI	0.5 %
TOTAL FAT	39.4 g	VITAMIN D CALCIFEROL	1.498 µg
TOTAL FAT RI	56.3 %	VITAMIN D RI	30.0 %
SATURATED FATTY ACID	23.7 g	VITAMIN D (IU)	60
SATURATED FATTY ACID RI	118.7 %	VITAMIN E ALPHA-TOCOPHEROL	2.692 mg
MONO UNSATURATED FATTY ACID	12.6 g	VITAMIN E RI	22.4 %
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN E (IU)	4
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN H BIOTIN	0.000 mg
CHOLESTEROL	21.6 mg	VITAMIN H RI	0.0 %
AVAILABLE CARBOHYDRATES	52.1 g	VITAMIN M FOLIC ACID	9.549 µg
AVAILABLE CARBOHYDRATES RI	20.1 %	VITAMIN M RI	4.8 %
SUGARS (MONO+DISACCHARIDES)	51.8 g	VITAMIN K - PHYLLOQUINONES	0.000 µg
SUGARS (MONO+DISACCHARIDES) RI	57.5 %	VITAMIN K RI	0.0 %
POLYOLS	0.0 g	PHOSPHORUS	168.0 mg
STARCH	0.0 g	PHOSPHORUS RI	24.0 %
DIETARY FIBRE	0.0 g	IRON	0.24 mg
TOTAL PROTEIN	5.7 g	IRON RI	1.7 %
PROTEIN RI	11.4 %	MAGNESIUM	18.4 mg
MILK PROTEIN	5.7 g	MAGNESIUM RI	4.9 %
SALT	0.20 g	ZINC	0.73 mg
SALT RI	3.4 %	ZINC RI	7.3 %
SODIUM	80.5 mg	IODINE	5.76 µg
ORGANIC ACIDS	0.36 g	IODINE RI	3.8 %
TOTAL ALKALOIDS	0.00 g	CALCIUM	197.9 mg
POLY HYDROXYPHENOLS	0.00 g	CALCIUM RI	24.7 %
ALCOHOL	0.00 g	CHLORIDE	176.13 mg

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VITAMIN A	RETINOL	14.811 µg	CHLORIDE RI	22.0 %
VITAMIN A	RI	1.9 %	POTASSIUM	288.9 mg
VITAMIN A	(IU)	49	POTASSIUM RI	14.4 %
PROVITAMIN A	BETA-CAROTENE	4.559 µg	MANGANESE	0.02 mg
VITAMIN B1	THIAMIN	0.067 mg	MANGANESE RI	1.0 %
VITAMIN B1	RI	6.1 %	FLUORIDE	0.03 mg
VITAMIN B2	RIBOFLAVIN	0.467 mg	FLUORIDE RI	0.8 %
VITAMIN B2	RI	33.3 %	SELENIUM	3.11 µg
VITAMIN B3/PP	NIACIN/NICOTIN	0.000 mg	SELENIUM RI	5.7 %
VITAMIN B3	RI	0.0 %	CHROMIUM	8.00 µg
VITAMIN B5	PANTOIC ACID	0.756 mg	CHROMIUM RI	20.0 %
VITAMIN B5	RI	12.6 %	MOLYBDENUM	11.11 µg
VITAMIN B6	PYRIDOXIN	0.067 mg	MOLYBDENUM RI	22.2 %
VITAMIN B6	RI	4.8 %	ASH CONTENT	1.57 g
VITAMIN B12	CYANO-COBALAMINE	0.467 µg		

RI = Reference Intake

Additional allergens and other information

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

"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	33.5 %	+/-1,5
Dry milk solids	21.7 %	+/- 1

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

Milkfat	6.0 %	+/-0,5
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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 : None

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Marie-Lou Deloron