

PRODUCT SPECIFICATION

Sephra Luxury Belgian White Chocolate Callets

Version: Spec-Sheet-Sephra-Luxury-Belgian-White-v5

General Information

Product Description: Sephra Luxury Couverture White Chocolate Callets are premium, fountain-ready white chocolate drops that melt smoothly without additional oils, ideal for dipping and confectionery uses.

Product Code: SEBELWHITE250, SEWHT907G, SEWHT2.5KG, CHW-02-SEF-596

Country of Origin Belgium

Application: Designed for chocolate fountains and fondue. Also suitable for drizzling, coating, small enrobing and moulding operations, and similar applications. Melt chocolate as per the instructions of the appliance you are using, taking care not to overheat and burn the chocolate.

Ingredients

Sugar 44.0%, Cocoa Butter 33.5%, Whole **MILK** Powder 22.0%, Emulsifier: **SOYA** Lecithin <1%, Natural Vanilla Flavouring <1%.

Allergens in **BOLD & CAPS**.

Dry cocoa solids 33.5% (+/-1,5). Dry milk solids 21.7% (+/-1). Milkfat 6.0% (+/-0,5).

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	2458	kJ
Energy	587	kcal
Fat	39.4	g
of which saturates	23.7	g
of which mono unsaturated fatty acid	12.6	g
of which poly unsaturated fatty acid	1.2	g
of which trans fatty acid	0.4	g
Cholesterol	21.6	mg
Carbohydrate	52.1	g
of which sugars	51.8	g

Fibre	0	g
Protein	5.7	g
Salt	0.20	g
Sodium	80.5	mg
Vitamin A	14.811	µg
Vitamin B1	0.067	mg
Vitamin B2	0.467	mg
Vitamin B3	0.000	mg
Vitamin B12	0.467	µg
Vitamin C	0.422	mg
Vitamin D	1.498	µg
Vitamin E	2.692	mg
Folic Acid	9.549	µg
Phosphorus	168.0	mg
Iron	0.24	mg
Magnesium	18.4	mg
Zinc	0.73	mg
Iodine	5.76	µg
Calcium	197.9	mg
Chloride	176.13	mg
Potassium	288.9	mg
Manganese	0.02	mg
Fluoride	0.03	mg
Selenium	3.11	µg
Chromium	8.00	µg
Molybdenum	11.11	µg

Legal Allergens

+ = Present, - = Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	-	
Crustaceans	-	
Eggs	-	
Fish	-	
Lupin	-	
Milk	+	Contains Whole MILK Powder.
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	+	Contains SOYA Lecithin.

Sulphur Dioxide and Sulphites	-	
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Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	N	
Gluten Free	Y	Not certified – based on ingredients only
Halal	Y	Certified
Kosher	N	
Vegans*	N	
Vegetarians	Y	

*Suitability for Vegans is based on ingredients list and does not take into account possible cross contact during production.

Storage Instructions and Shelf Life

Storage Conditions: Store the product in a clean, dry (relative humidity max.70 %) and odourless environment. Storage Temperature : 12 - 20 °C.

Shelf Life From Production: 12 Months

Packaging Information

Primary Packaging	Approx Weight of Product	Approx Dimensions
116mu PE pouch with resealable zipper	250g	195mm x 150mm x 40mm
116mu PE pouch with resealable zipper	907g	280mm x 200mm x 70mm
116mu PE pouch with resealable zipper	2.5kg	360mm x 255mm x 90mm
Plain plastic bag – non resealable	10kg	600mm x 310mm x 80mm

Chemical Limits

Chemical Limits			Ref. Method
Moisture	Max 1%		IOCCC1(1952)
Total Fat Content	39.4%	+/- 1.5	IOCCC14(1972)

Physical Limits

Physical Limits		Ref. Method
Linear Viscosity	850 - 1,000 mPa.s	IOCCC46(2000)
Casson Yield Value	2.00 - 6.00 Pa	IOCCC46(2000) & 10(1973)
Particle Size	max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

Microbiological Limits

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