

SINCE  1828**VAN HOUTEN**

CACAO PIONEERS

VM-54626-V99**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 : Milk chocolate (powder)
Commercial name : Ground Milk
Article : VM-54626-V99
Commodity code for EU : 1806.2010 20

Typical composition

cocoa mass 43.0%; sugar 37.5%; whole **milk** powder 14.5%; cocoa butter 4.5%; salt <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
UC	7340161403733	0.750 KG
BOX	27340161403737	7.500 KG
Amount		0,75KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		40BOX/PAL
Order quantity 7.5 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
	Box	21-PAP
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	32.1 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
BULK DENSITY (UNTAPPED)	0.61 - 0.71 g/cm ³	IDF 134:2005
BULK DENSITY (TAPPED X100)	0.67 - 0.77 g/cm ³	IDF 134:2005

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Physical limits		Ref.Method
Dosage in cold milk (g/200ml)	35	ACCORDING TO TASTE
Dosage in hot milk (g/200ml)	35	ACCORDING TO TASTE

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

18 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	522 kcal	VITAMIN C L-ASCORBIC ACID	0.274 mg
ENERGY VALUE RI	26.1 %	VITAMIN C RI	0.3 %
ENERGY VALUE	2,182 kJ	VITAMIN D CALCIFEROL	1.469 µg
TOTAL FAT	32.1 g	VITAMIN D RI	29.4 %
TOTAL FAT RI	45.9 %	VITAMIN D (IU)	59
SATURATED FATTY ACID	19.4 g	VITAMIN E ALPHA-TOCOPHEROL	2.248 mg
SATURATED FATTY ACID RI	96.8 %	VITAMIN E RI	18.7 %
MONO UNSATURATED FATTY ACID	10.3 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	14.067 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	7.0 %
CHOLESTEROL	14.0 mg	PHOSPHORUS	269.0 mg
AVAILABLE CARBOHYDRATES	44.8 g	PHOSPHORUS RI	38.4 %
AVAILABLE CARBOHYDRATES RI	17.2 %	IRON	11.38 mg
SUGARS (MONO+DISACCHARIDES)	42.5 g	IRON RI	81.3 %
SUGARS (MONO+DISACCHARIDES) RI	47.2 %	MAGNESIUM	117.7 mg
POLYOLS	0.0 g	MAGNESIUM RI	31.4 %
STARCH	2.2 g	ZINC	1.89 mg
DIETARY FIBRE	7.8 g	ZINC RI	18.9 %
TOTAL PROTEIN	8.7 g	IODINE	3.73 µg
PROTEIN RI	17.4 %	IODINE RI	2.5 %
MILK PROTEIN	3.7 g	CALCIUM	157.7 mg
SALT	0.33 g	CALCIUM RI	19.7 %

SALT RI	5.6 %	CHLORIDE	244.50 mg
SODIUM	133.9 mg	CHLORIDE RI	30.6 %
ORGANIC ACIDS	0.91 g	POTASSIUM	777.6 mg
TOTAL ALKALOIDS	0.51 g	POTASSIUM RI	38.9 %
POLY HYDROXYPHENOLS	1.05 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.7 %
VITAMIN A RETINOL	44.502 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	148	FLUORIDE RI	2.6 %
VITAMIN B1 THIAMIN	0.130 mg	SELENIUM	4.84 µg
VITAMIN B1 RI	11.8 %	SELENIUM RI	8.8 %
VITAMIN B2 RIBOFLAVIN	0.389 mg	CHROMIUM	42.02 µg
VITAMIN B2 RI	27.8 %	CHROMIUM RI	105.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.650 mg	MOLYBDENUM	52.02 µg
VITAMIN B3 RI	4.1 %	MOLYBDENUM RI	104.0 %
VITAMIN B12 CYANO-COBALAMINE	0.302 µg	ASH CONTENT	2.81 g
VITAMIN B12 RI	12.1 %		

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*	0	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
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0

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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	0		

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	47.5 %	+/-1,5
Dry fatfree cocoa solids	19.1 %	+/- 1
Dry milk solids	min 14.0 %	
Milkfat	min 3.5 %	

Storage conditions

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

Recommended storage temperature: < 25 °C

Kosher certification**Kosher** : None

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Mira Thorvaldsson