

CHM-O3NV-SEF-596

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Couverture milk chocolate (EU)	
Article :	CHM-O3NV-SEF-596	
Commodity code for EU :	1806.2010	
EAN/UPC :		
20.00 KG	BOX	610696083548
10.00 KG	UC	610696083562

Typical composition (Unsuitable data for refund purposes)

sugar 39.0% ; cocoa butter 25.0% ; whole **milk** powder 21.5% ; cocoa mass 14.0% ; emulsifier: **soya** lecithin <1% ; natural vanilla flavouring <1%

Delivery form

Callets 10KG/UC 2UC/BOX 30BOX/PAL
Minimum order quantity 9,400 KG . To be increased with multiple of 4,700 KG .

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

			Ref.Method
LINEAR VISCOSITY	925 - 1,057 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
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.

Typical dimensions

Not specified.

Shelf life

18 Month (s) after production date

Article : 5W2NV-554

5W2NV-554/EU/00000000

Ugr j tc"Gwtqr g"Nf . "Wpk"4. "Dnqen"; . "O wktj gcf . "O ke j gnvqp "kf wutkriGucvg"

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

ENERGY VALUE	572 kcal	VITAMIN C L-ASCORBIC ACID	0.41 mg
ENERGY VALUE RI	28.6 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,394 kJ	VITAMIN D CALCIFEROL	1.4 µg
TOTAL FAT	38.3 g	VITAMIN D RI	29.0 %
TOTAL FAT RI	55.0 %	VITAMIN D (IU)	58
SATURATED FATTY ACID	23.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.6 mg
SATURATED FATTY ACID RI	115.0 %	VITAMIN E RI	21.8 %
MONO UNSATURATED FATTY ACID	12.2 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN H BIOTIN	0.0000 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN H RI	0.0 %
CHOLESTEROL	21.0 mg	VITAMIN M FOLIC ACID	11.1 µg
AVAILABLE CARBOHYDRATES	47.9 g	VITAMIN M RI	5.6 %
AVAILABLE CARBOHYDRATES RI	18.0 %	VITAMIN K - PHYLLIQUINONES	0.0000 µg
SUGARS (MONO+DISACCHARIDES)	46.7 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	51.8 %	PHOSPHORUS	215.6 mg
POLYOLS	0.0 g	PHOSPHORUS RI	30.8 %
STARCH	0.7 g	IRON	4.2 mg
DIETARY FIBRE	2.6 g	IRON RI	30.2 %
TOTAL PROTEIN	7.2 g	MAGNESIUM	50.7 mg
PROTEIN RI	14.0 %	MAGNESIUM RI	13.5 %
MILK PROTEIN	5.5 g	ZINC	1.2 mg
SALT	0.20 g	ZINC RI	11.7 %
SALT RI	3.3 %	IODINE	5.61 µg
SODIUM	0.08 g	IODINE RI	3.7 %
ORGANIC ACIDS	0.57 g	CALCIUM	201.8 mg
TOTAL ALKALOIDS	0.2 g	CALCIUM RI	25.2 %
POLY HYDROXYPHENOLS	0.4 g	CHLORIDE	174.0 mg
ALCOHOL	0.0 g	CHLORIDE RI	21.8 %
VITAMIN A RETINOL	14.3 µg	POTASSIUM	433.2 mg
VITAMIN A RI	1.8 %	POTASSIUM RI	21.7 %
VITAMIN A (IU)	47	COPPER	1.1 mg
PROVITAMIN A BETA-CAROTENE	4.4 µg	COPPER RI	108.8 %
VITAMIN B1 THIAMIN	0.090 mg	MANGANESE	0.020 mg
VITAMIN B1 RI	8.4 %	MANGANESE RI	1.0 %
VITAMIN B2 RIBOFLAVIN	0.48 mg	FLUORIDE	0.060 mg
VITAMIN B2 RI	34.5 %	FLUORIDE RI	1.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.21 mg	SELENIUM	4.3 µg
VITAMIN B3 RI	1.3 %	SELENIUM RI	7.8 %
VITAMIN B5 PANTOIC ACID	0.85 mg	CHROMIUM	24.4 µg
VITAMIN B5 RI	14.1 %	CHROMIUM RI	60.9 %
VITAMIN B6 PYRIDOXIN	0.080 mg	MOLYBDENUM	31.0 µg

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VITAMIN B6 RI	5.6 %	MOLYBDENUM RI	62.0 %
VITAMIN B12 CYANO-COBALAMINE	0.45 µg	ASH CONTENT	1.9 g
VITAMIN B12 RI	18.2 %	ISOMALTULOSE	0 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	1	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	0
PARABENE (E214->E219)	0		

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

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

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

Article : 5W2NV-554

5W2NV-554/EU/00000000

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Additional allergens info

"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	38.7 %	+/-1,5
Dry fatfree cocoa solids	6.2 %	+/-0,5
Dry milk solids	21.2 %	+/- 1
Milkfat	5.8 %	+/-0,5

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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Valentine Detalle

Article : 5W2NV-554

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