

VAN LEER

CHOCOLATES

EST. 1949

CHM-WA-0082301-053

Product specification according to the legislation of USA

Product Specification

Legal denomination : Milk chocolate
Commercial name : Bel Lactée 33% cacao
Item : CHM-WA-0082301-053
This is a preliminary product specification, not to be used as final product specification

Typical composition

sugar; cocoa butter; Belgian unsweetened chocolate; whole milk powder; nonfat dry milk; milkfat; soy lecithin; natural vanilla extract

Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight
BOX	20842030690	13.608 KG	
Shape		Wafer	
Amount		800CT/LB	
Amount per box/bag/each		30LB/BOX	
Amount per pallet		70BOX/PAL	

Product characteristics

COUNT PER POUND	700 - 900
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Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
40C-S27-20RPM-PS APPARENT VISC	3,500.0 - 5,000.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	47.6 - 68.0 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	14.0 - 20.0	INTERNAL METHOD
FINENESS (MICROMETER)	15.0 - 25.0 µm	INTERNAL METHOD

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

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Microbiological limits

Ref.Method

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	540 kcal	TRANS FATTY ACID (TFA) TOTAL	0.3 g
CALORIES FROM FAT	308 kcal	CHOLESTEROL	22.2 mg
TOTAL PROTEIN	7.3 g	DIETARY FIBRE	2.0 g
TOTAL CARBOHYDRATES	54.8 g	VITAMIN D CALCIFEROL	1.267 µg
SUGARS (MONO+DISACCHARIDES)	50.7 g	SODIUM	73.9 mg
ADDED SUGARS	42.2 g	CALCIUM	186.2 mg
POLYOLS	0.0 g	IRON	3.46 mg
TOTAL FAT	35.2 g	POTASSIUM	381.5 mg
SATURATED FATTY ACID	21.2 g		

Additional information

Calculations according to CODEX.

Typical Cocoa Content 33.3 %

Storage conditions

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

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Optional certifications and programs

Cocoa Horizons Foundation	Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)

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Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa
Fair Trade Sourced Ingr Sugar	Any reference to Fairtrade/FSI requires a valid Fairtrade certificate.FSI sugar Fairtrade ingredients: sugar
Fair Trade USA Cocoa MB	Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc. Fairtrade ingredients: cocoa
Fair Trade USA MB	Fair Trade Certified™(Ingredients)by Fair Trade USA Inc. Fairtrade Ingredients: cocoa, sugar and vanilla (when present)
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

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Nova Guertin

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