

VAN LEER

CHOCOLATES

EST. 1949

CHW-EZ-2011201-A44

Product specification according to the legislation of USA

Product Specification

Legal denomination : White chocolate

Commercial name : Ultimate

Item : CHW-EZ-2011201-A44

This is a preliminary product specification, not to be used as final product specification

Typical composition

sugar; cocoa butter; whole milk powder; soy lecithin; natural vanilla extract

Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight
BOX	10020842750403	13.608 KG	14.233 KG
Shape		Ezmelt	
Amount per box/bag/each		30LB/BOX	
Amount per pallet		70BOX/PAL	

The dimensions of this Ezmelt form may vary from lot to lot, even within the same lot. This form is intended to be re-melted into our customers final applications; therefore no guarantee can be given on the dimensions of the delivered form.

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	37.1 % +/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
40C-S27-20RPM-PS APPARENT VISC	3,600.0 - 5,600.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	49.0 - 76.2 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	14.4 - 22.4	INTERNAL METHOD
FINENESS (MICROMETER)	20.0 - 30.0 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

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

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Microbiological limits

Ref.Method

<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 under below recommended storage conditions

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

ENERGY VALUE	564 kcal	TRANS FATTY ACID (TFA) TOTAL	0.5 g
CALORIES FROM FAT	328 kcal	CHOLESTEROL	24.0 mg
TOTAL PROTEIN	5.7 g	DIETARY FIBRE	0.0 g
TOTAL CARBOHYDRATES	54.8 g	VITAMIN D CALCIFEROL	1.365 µg
SUGARS (MONO+DISACCHARIDES)	54.1 g	SODIUM	80.0 mg
ADDED SUGARS	46.3 g	CALCIUM	196.7 mg
POLYOLS	0.0 g	IRON	0.25 mg
TOTAL FAT	37.1 g	POTASSIUM	287.2 mg
SATURATED FATTY ACID	22.4 g		

Additional information

Calculations according to CODEX.

Typical Cocoa Content 30.5 %

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)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate.

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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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