

VAN LEER

CHOCOLATES

EST. 1949

IMM-WA-0300021-029

Product specification according to the legislation of USA

Product Specification

Legal denomination : Milk chocolate flavored confectionery
Certification RSPO MB #CU-RSPO SCC-846352
Commercial name : Snaps Plus
Item : IMM-WA-0300021-029

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

Typical composition

sugar; hydrogenated vegetable fat (palm kernel and/or palm); nonfat dry milk; cocoa powder processed with alkali; whole milk powder; soy lecithin; natural flavor(s) (milk)

Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight
BOX	20842109310	13.608 KG	

Shape	Wafer
Amount per box/bag/each	30LB/BOX
Amount per pallet	60BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	30.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
COLOR CIE L	30.00 - 34.00	
40C-S27-20RPM-PS APPARENT VISC	5,000.0 - 6,500.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	68.0 - 88.4 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	20.0 - 26.0	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

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

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

ENERGY VALUE	521 kcal	TRANS FATTY ACID (TFA) TOTAL	0.4 g
CALORIES FROM FAT	272 kcal	CHOLESTEROL	5.7 mg
TOTAL PROTEIN	7.3 g	DIETARY FIBRE	2.1 g
TOTAL CARBOHYDRATES	59.3 g	VITAMIN D CALCIFEROL	0.034 µg
SUGARS (MONO+DISACCHARIDES)	55.2 g	SODIUM	73.9 mg
ADDED SUGARS	46.6 g	CALCIUM	161.9 mg
POLYOLS	0.0 g	IRON	2.75 mg
TOTAL FAT	30.8 g	POTASSIUM	410.3 mg
SATURATED FATTY ACID	28.0 g		

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. 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

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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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