

VAN LEER

CHOCOLATES

EST. 1949

IMW-WA-2230121-021

Product specification according to the legislation of USA

Product Specification

Legal denomination : White confectionery
Certification RSPO MB #CU-RSPO SCC-846352
Commercial name : Snaps Plus
Item : IMW-WA-2230121-021
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; whole milk powder; soy lecithin; natural flavor(s)

Delivery form

	EAN	Net weight	Gross weight
BOX	20842108481	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	31.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
40C-S27-20RPM-PS APPARENT VISC	4,780.0 - 6,250.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	65.0 - 85.0 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	19.1 - 25.0	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
<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.

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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	535 kcal	TRANS FATTY ACID (TFA) TOTAL	0.3 g
CALORIES FROM FAT	275 kcal	CHOLESTEROL	9.9 mg
TOTAL PROTEIN	7.2 g	DIETARY FIBRE	0.0 g
TOTAL CARBOHYDRATES	59.1 g	VITAMIN D CALCIFEROL	0.004 µg
SUGARS (MONO+DISACCHARIDES)	58.4 g	SODIUM	82.0 mg
ADDED SUGARS	48.1 g	CALCIUM	201.7 mg
POLYOLS	0.0 g	IRON	0.25 mg
TOTAL FAT	31.2 g	POTASSIUM	294.4 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

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

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

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Nova Guertin

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