

Product Description	Milk Chocolate
Country of Production	Selection Lait, Lait Selection Belgium

Ingredient List

 Sugar - Cocoa butter - Whole **milk** powder - Cocoa mass - Emulsifier: **soy** lecithin (E322) - Natural vanilla flavouring

<u>Ingredient</u>	<u>Percentage</u>
Sugar	: 42,0%
Cocoa butter	: 24,8%
Whole milk powder	: 21,8%
Cocoa mass	: 10,9%
Emulsifier: soy lecithin (E322)	: 0,5%
Natural vanilla flavouring	+

Physical and Chemical Parameters

		Method
Total fat content :	36,7 +/- 1,5%	I.O.C.C.C.
Viscosity :	500-800 mPas	HAAKE RV 20 / CASSON / I.O.C.C.C.
Yield value :	5-8 Pa	HAAKE RV 20 / CASSON / I.O.C.C.C.
Fineness :	max 3,0 % > 30µm	Sieve 317 mesh, hole 30 µm
Moisture :	max 1,0 %	I.O.C.C.C.

Typical values

Dry milk solids :	21,5 %
Fat free dry milk solids :	15,5 %
Dry cocoa solids :	35,0 %
Fat free dry cocoa solids :	4,5 %
Milk Fat :	5,5 %
Cocoa butter :	30,5 %

Nutritional Information

(Average per 100g / Indicative Values)

Total fat :	36,7	g/100g
Of which: -Saturated fats :	22,5	g/100g
-Mono unsaturated fats :	12,8	g/100g
-Poly unsaturated fats :	1,4	g/100g
-Trans fatty acids :	0,2	g/100g
-Milk fat :	5,7	g/100g
-Cholesterol :	22,7	mg/100g
Carbohydrates :	51,3	g/100g
Of which: -Starch :	0,9	g/100g
-Sugars :	50,4	g/100g
-Lactose :	8,3	g/100g
-Saccharose :	42,1	g/100g
-Polyols :	0,0	g/100g
Proteins :	6,7	g/100g
Of which: -Milk proteins :	5,4	g/100g
Fibers :	1,9	g/100g
Energy :	566	kcal/100g
Energy :	2348	kJ/100g
Vitamin A :	60,0	ug/100g
Sodium :	79,0	mg/100g
Salt* :	0,20	g/100g
Iron :	3,0	mg/100g
Calcium :	227	mg/100g

The nutritional values are all indicative data. The values originate from theoretical results. The expressed data comprise relevant nutritional components only. Therefore the sum does not equal 100%

*Contains naturally occurring salts

Microbiological values

	Max	Units
Total plate count :	5000	/g
Yeast :	50	/g
Moulds :	50	/g
Enterobacteriaceae :	10	/g
Salmonella :	absent	/25g
Coliforms :	10	/g
E. Coli :	absent	/g

GMO Information

No specific labeling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and 1830/2003 of 22 September 2003

Irradiation Information

As our product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 2000/13

Quality Information

BRC Global Standard: Food

Storage conditions

Solid form (Drops) : 16 - 20 °C, max 60 % relative humidity
Solid form (Blocks) : 16 - 20 °C, max 60 % relative humidity

Packaging

Solid form (Drops) : 15 kg bag 2x5 kg bag 8x1 kg bag
Solid form (block) : 5x5 kg bloc 4x2,5 kg block

Shelf life

Solid form (Drops) : 18 months in an area free from foreign flavours
Solid form (block) : 18 months in an area free from foreign flavours

Allergen Information 0 : Free from 1 : Contains (?) : May contain traces (for soya < 1ppm)

- Cereals containing gluten and products thereof : 0
- Crustaceans and products thereof : 0
- Eggs and products thereof : 0
- Fish and products thereof : 0
- Peanuts and products thereof : 0
- Soybeans and products thereof : 1
- Milk and products thereof (including lactose) : 1
- Nuts and products thereof : 0
- Celery and products thereof : 0
- Mustard and products thereof : 0
- Sesame seeds and products thereof : 0
- Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10 mg/litre expressed as SO2 : 0
- Lupin and products thereof : 0
- Molluscs and products thereof : 0
- Maize and products thereof : 0
- Cocoa and products thereof : 1
- Yeast and products thereof : 0
- Legumes/pulses and products thereof : 0
- Fruit and products thereof : 0
- Glutamates : 0
- Benzoic acids and parabens : 0
- Azo dyes : 0
- Cinnamon : 0
- Vanillin : 1
- Umbelliferae : 0
- Beef : 0
- Pork : 0
- Chicken : 0
- Buckwheat : 0
- Aspartame : 0
- BHA/BHT : 0

Dietary Information

Suitable for Kosher and Halal

Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Dioxine
- Polycyclic aromatic hydrocarbon (PAH)
- Microbiology

On its manufactured products, Belcolade monitors the above mentioned contaminants by using a sampling plan based upon risk analysis.

This document is an uncontrolled document. Validity has to be verified if current date is later than print date. The information given on this document is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all local applicable laws and regulations