



CALLEBAUT

ESTABLISHED 1911

823NV-554

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Couverture milk chocolate (EU)		
Article :	823NV-554		
Commodity code for EU :	1806.2010		
EAN/UPC :			
20.00 KG	BOX		5410522231045
10.00 KG	UC		5410522231052

Typical composition (Unsuitable data for refund purposes)

sugar 42.0% ; cocoa butter 24.0% ; whole **milk** powder 22.5% ; cocoa mass 11.0% ; emulsifier: **soya** lecithin <1% ; natural vanilla flavouring <1%

Growing Great Chocolate ingredients: Cocoa

Delivery form

Callets 10KG/UC 2UC/BOX 30BOX/PAL
Order quantity 20 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

			Ref.Method
LINEAR VISCOSITY	1,291 - 1,540 mPa.s		IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.			IOCCC38(1990)

Microbiological limits

			Ref.Method
AEROBIC MESOPHILIC COUNT	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	absent/g		ISO16649-2
SALMONELLAE	absent/25g		ISO6579

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.

Typical dimensions

Not specified.

Shelf life

18 Month (s) after production date

Article : 823NV-554

Barry Callebaut (UK) Ltd - Wildmere Industrial Estate - Oxfordshire

BANBURY - OX16 3UU - UNITED KINGDOM

Tel. : +44 1295224700 Fax.: +44 1295256994

823NV-554/EU/00000000

01.12.2014 15:22:48

p. 1 / 4



CALLEBAUT

ESTABLISHED 1911

823NV-554

Product specification according to the legislation of EU

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

ENERGY VALUE	563 kcal	VITAMIN C L-ASCORBIC ACID	0.42 mg
ENERGY VALUE RI	28.2 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,357 kJ	VITAMIN D CALCIFEROL	1.3 µg
TOTAL FAT	36.2 g	VITAMIN D RI	26.9 %
TOTAL FAT RI	52.0 %	VITAMIN D (IU)	54
SATURATED FAT	21.8 g	VITAMIN E ALPHA-TOCOPHEROL	2.4 mg
SATURATED FAT RI	109.0 %	VITAMIN E RI	20.2 %
MONO UNSATURATED FAT	11.5 g	VITAMIN E (IU)	4
POLY UNSATURATED FAT	1.1 g	VITAMIN H BIOTIN	0.0000 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN H RI	0.0 %
CHOLESTEROL	21.7 mg	VITAMIN M FOLIC ACID	10.6 µg
AVAILABLE CARBOHYDRATES	50.9 g	VITAMIN M RI	5.3 %
AVAILABLE CARBOHYDRATES RI	20.0 %	VITAMIN K - PHYLLIQUINONES	0.0000 µg
SUGARS (MONO+DISACCHARIDES)	49.9 g	VITAMIN K RI	0.0 %
SUGARS (MONO+DISACCHARIDES) RI	55.5 %	PHOSPHORUS	210.4 mg
POLYOLS	0.0 g	PHOSPHORUS RI	30.1 %
STARCH	0.6 g	IRON	3.4 mg
DIETARY FIBRE	2.0 g	IRON RI	24.5 %
TOTAL PROTEIN	7.0 g	MAGNESIUM	44.6 mg
PROTEIN RI	14.0 %	MAGNESIUM RI	11.9 %
MILK PROTEIN	5.7 g	ZINC	1.1 mg
SALT	0.21 g	ZINC RI	11.0 %
SALT RI	3.4 %	IODINE	5.79 µg
SODIUM	0.08 g	IODINE RI	3.9 %
ORGANIC ACIDS	0.54 g	CALCIUM	206.3 mg
TOTAL ALKALOIDS	0.1 g	CALCIUM RI	25.8 %
POLY HYDROXYPHENOLS	0.3 g	CHLORIDE	179.1 mg
ALCOHOL	0.0 g	CHLORIDE RI	22.4 %
VITAMIN A RETINOL	13.4 µg	POTASSIUM	411.7 mg
VITAMIN A RI	1.7 %	POTASSIUM RI	20.6 %
VITAMIN A (IU)	45	COPPER	0.88 mg
PROVITAMIN A BETA-CAROTENE	4.6 µg	COPPER RI	87.7 %
VITAMIN B1 THIAMIN	0.090 mg	MANGANESE	0.020 mg
VITAMIN B1 RI	8.1 %	MANGANESE RI	1.0 %
VITAMIN B2 RIBOFLAVIN	0.49 mg	FLUORIDE	0.050 mg
VITAMIN B2 RI	35.1 %	FLUORIDE RI	1.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.17 mg	SELENIUM	4.1 µg
VITAMIN B3 RI	1.0 %	SELENIUM RI	7.5 %
VITAMIN B5 PANTOIC ACID	0.85 mg	CHROMIUM	21.3 µg
VITAMIN B5 RI	14.1 %	CHROMIUM RI	53.2 %
VITAMIN B6 PYRIDOXIN	0.080 mg	MOLYBDENUM	27.3 µg

Article : 823NV-554

Barry Callebaut (UK) Ltd - Wildmere Industrial Estate - Oxfordshire

BANBURY - OX16 3UU - UNITED KINGDOM

Tel. : +44 1295224700 Fax.: +44 1295256994

823NV-554/EU/00000000

01.12.2014 15:22:48

p. 2 / 4



CALLEBAUT

ESTABLISHED 1911

823NV-554

Product specification according to the legislation of EU

VITAMIN B6 RI	5.6 %	MOLYBDENUM RI	54.5 %
VITAMIN B12 CYANO-COBALAMINE	0.47 µg	ASH CONTENT	1.9 g
VITAMIN B12 RI	18.8 %	ISOMALTULOSE	0 g

RI = Reference Intake

Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S (E110)	0
RYE	0	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	0	GUM ARABIC	0
COCOA	1	SORBIC ACID (E200->E203)	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE (E620 -> E625)	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	0
PARABENE (E214->E219)	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Azo-colours** : E102,E110,E122,E123,E124,E129,E151,E154 and E155

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts.

Article : 823NV-554

Barry Callebaut (UK) Ltd - Wildmere Industrial Estate - Oxfordshire

BANBURY - OX16 3UU - UNITED KINGDOM

Tel. : +44 1295224700 Fax.: +44 1295256994

823NV-554/EU/00000000

01.12.2014 15:22:48

p. 3 / 4



CALLEBAUT

BELEGIUM 1911

823NV-554

Product specification according to the legislation of EU

Additional allergens info

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	35.1 %	+/-1,5
Dry fatfree cocoa solids	4.9 %	+/-0,5
Dry milk solids	21.8 %	+/- 1
Milkfat	6.0 %	+/-0,5

Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

Printed on 01.12.2014

Sarah e Sandy.

Sarah Sandy

Article : 823NV-554

Barry Callebaut (UK) Ltd - Wildmere Industrial Estate - Oxfordshire

BANBURY - OX16 3UU - UNITED KINGDOM

Tel. : +44 1295224700 Fax.: +44 1295256994

823NV-554/EU/00000000

01.12.2014 15:22:48

p. 4 / 4