



CHW-Q29SATI-US-U77

Product specification according to the legislation of USA

PASTRY CHEF RESOURCE
4376 LB MCLEOD ROAD
ORLANDO FL 32811
UNITED STATES

Product Specification

Legal denomination :	White chocolate
Certification	Certified HALAL
Commercial name :	BLANC SATIN
Item :	CHW-Q29SATI-US-U77

Typical composition

sugar; cocoa butter; nonfat dry milk; milkfat; lecithin (soy); natural flavor(s)

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight	Dimensions (l x b x h)
UC	3073416403601	5.000 KG	
BOX	13073416403608	20.000 KG	
Shape		Pistoles	
Amount		5KG/UC	
Amount per box/bag/each		4UC/BOX	
Amount per pallet		30BOX/PAL	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	750 - 1,000 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	3.00 - 6.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		IOCCC116(1990)

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

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for customer 46643

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Microbiological limits

Ref.Method

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.

Shelf life

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

Products with a "best before" date as of 2020/03/25 have a shelf life of 18 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	555 kcal	VITAMIN A	RETINOL	47.348 µg
ENERGY VALUE	2,323 kJ	VITAMIN A	(IU)	158
CALORIES FROM FAT	308 kcal	VITAMIN B1	THIAMIN	0.059 mg
TOTAL PROTEIN	6.1 g	VITAMIN B2	RIBOFLAVIN	0.378 mg
MILK PROTEIN	6.1 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.000 mg
TOTAL CARBOHYDRATES	57.3 g	VITAMIN B12	CYANO-COBALAMINE	0.381 µg
SUGARS (MONO+DISACCHARIDES)	56.6 g	VITAMIN D	CALCIFEROL	1.377 µg
ADDED SUGARS	47.6 g	VITAMIN D	(IU)	55
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.612 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	4
STARCH	0.0 g	FOLATE		8.535 µg
TOTAL FAT	34.8 g	SODIUM		64.4 mg
SATURATED FATTY ACID	20.9 g	VITAMIN C	L-ASCORBIC ACID	0.347 mg
MONO UNSATURATED FATTY ACID	11.1 g	PHOSPHORUS		134.5 mg
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM		158.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	IRON		0.22 mg
CHOLESTEROL	18.1 mg	MAGNESIUM		14.7 mg
ORGANIC ACIDS	0.38 g	ZINC		0.58 mg
DIETARY FIBRE	0.0 g	IODINE		4.61 µg
TOTAL ALKALOIDS	0.00 g	CHLORIDE		141.09 mg
ALCOHOL	0.00 g	POTASSIUM		231.4 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT		1.27 g

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0

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Allergens: presence as ingredient or through cross contact on production line

FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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Legend : 1 = suitable 0 = not suitable

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

Additional information

Calculations according to CODEX.

Typical Cocoa Content 30.7 %

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

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Kosher certification

Kosher Dairy

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

Printed on 2026/05/05 for customer PASTRY CHEF RESOURCE

Valentine Detalle

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