



**CALLEBAUT®**  
BELGIUM 1911

## CHW-CC-CRIS-02B

Product specification according to the legislation of USA

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

### Product Specification

**Legal denomination :** Cereals coated with white chocolate flavored confectionery  
**Certification** Certified HALAL  
**Commercial name :** White Crispearls  
**Item :** CHW-CC-CRIS-02B  
'Belgium' refers to the country of the brand.

### Typical composition

White confectioner's coating 84.0% (*sugar; cocoa butter; whole milk powder; whey powder (milk); lecithin (soy); natural flavor(s)*) ;  
crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural  
vanilla flavor); glucose syrup (wheat); sugar; confectioner's glaze (arabic gum)

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

### Delivery form

|                         | EAN           | Net weight | Gross weight | Dimensions (l x b x h) | Packaging material         |
|-------------------------|---------------|------------|--------------|------------------------|----------------------------|
| UC                      | 5410522746808 | 0.800 KG   | 0.820 KG     | 270x190x83 MM          | Lam. stand-up plastic bag  |
| BOX                     | 5410522746792 | 3.200 KG   | 3.650 KG     | 256x154x268 MM         | Corrugated shelf ready box |
| Shape                   | Enrobed pcs   |            |              |                        |                            |
| Amount                  | 0.8KG/UC      |            |              |                        |                            |
| Amount per box/bag/each | 4UC/BOX       |            |              |                        |                            |
| Amount per pallet       | 138BOX/PAL    |            |              |                        |                            |

### Chemical limits

|          | Ref.Method              |
|----------|-------------------------|
| MOISTURE | max 1 %<br>IOCCC1(1952) |

### Physical limits

|                | Ref.Method |
|----------------|------------|
| Not specified. |            |

### Microbiological limits

|                        | Ref.Method                     |
|------------------------|--------------------------------|
| TOTAL PLATE COUNT (CC) | max 5,000/g<br>ISO4833         |
| YEASTS                 | max 50/g<br>ISO7954            |
| MOULDS                 | max 50/g<br>ISO7954            |
| ENTEROBACTERIACEAE     | max 10/g<br>ISO21528-2         |
| COLIFORMS              | max 10/g<br>ISO4832            |
| E.COLI                 | not detected/g<br>ISO16649-2   |
| SALMONELLAE            | not detected/375g<br>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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for customer 46643

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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

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

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

|                              |          |               |                  |           |
|------------------------------|----------|---------------|------------------|-----------|
| ENERGY VALUE                 | 500 kcal | VITAMIN A     | RETINOL          | 25.027 µg |
| ENERGY VALUE                 | 2,094 kJ | VITAMIN A     | (IU)             | 83        |
| CALORIES FROM FAT            | 219 kcal | VITAMIN B1    | THIAMIN          | 0.128 mg  |
| TOTAL PROTEIN                | 5.6 g    | VITAMIN B2    | RIBOFLAVIN       | 0.451 mg  |
| MILK PROTEIN                 | 3.9 g    | VITAMIN B3/PP | NIACIN/NICOTIN   | 0.506 mg  |
| TOTAL CARBOHYDRATES          | 66.3 g   | VITAMIN B12   | CYANO-COBALAMINE | 0.407 µg  |
| SUGARS (MONO+DISACCHARIDES)  | 56.7 g   | VITAMIN D     | CALCIFEROL       | 0.932 µg  |
| ADDED SUGARS                 | 47.2 g   | VITAMIN D     | (IU)             | 37        |
| POLYOLS                      | 0.0 g    | VITAMIN E     | ALPHA-TOCOPHEROL | 1.689 mg  |
| POLYDEXTROSE                 | 0.00 g   | VITAMIN E     | (IU)             | 3         |
| STARCH                       | 7.5 g    | FOLATE        |                  | 6.409 µg  |
| TOTAL FAT                    | 24.8 g   | SODIUM        |                  | 252.7 mg  |
| SATURATED FATTY ACID         | 14.7 g   | VITAMIN C     | L-ASCORBIC ACID  | 0.322 mg  |
| MONO UNSATURATED FATTY ACID  | 7.9 g    | PHOSPHORUS    |                  | 153.1 mg  |
| POLY UNSATURATED FATTY ACID  | 0.9 g    | CALCIUM       |                  | 169.7 mg  |
| TRANS FATTY ACID (TFA) TOTAL | 0.2 g    | IRON          |                  | 0.97 mg   |
| CHOLESTEROL                  | 12.7 mg  | MAGNESIUM     |                  | 29.9 mg   |
| ORGANIC ACIDS                | 0.52 g   | ZINC          |                  | 0.54 mg   |
| DIETARY FIBRE                | 1.0 g    | IODINE        |                  | 3.23 µg   |
| TOTAL ALKALOIDS              | 0.00 g   | CHLORIDE      |                  | 99.19 mg  |
| ALCOHOL                      | 0.00 g   | POTASSIUM     |                  | 305.8 mg  |
| POLY HYDROXYPHENOLS          | 0.00 g   | ASH CONTENT   |                  | 1.76 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 |
| 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 |

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

|                                    |   |              |   |
|------------------------------------|---|--------------|---|
| MOLLUSCS (INCL. ABALONE)           | 0 | CHINQUAPIN*  | 0 |
| WHEAT B. GLUC. SYRUP INC. DEX.     | 1 | LYCHEE NUT*  | 0 |
| WHEAT IN. SPELT, EX. GL. SYRUP     | 1 | 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              | 1 | OATS                           | 0 |
| LUPIN                         | 0 | GLUTEN                         | 1 |
| FRUCTOSE                      | 1 | RYE                            | 0 |
| CORN                          | 1 | 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 |
|--------------------------|---|---------------------|---|

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.

#### 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).

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Evie De Vis

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