

## CHW-CI-2010601-016

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 Crescent M by IFANCA |
| Commercial name :    | Ultimate                             |
|                      | Chunks - White 600                   |
| Item :               | CHW-CI-2010601-016                   |

### Typical composition

sugar; cocoa butter; whole milk powder; nonfat dry milk; milkfat; soy lecithin; vanilla extract

### Delivery form

|                         | EAN         | Net weight | Gross weight | Dimensions (l x b x h) |
|-------------------------|-------------|------------|--------------|------------------------|
| BOX                     | 20842701064 | 13.608 KG  | 14.232 KG    |                        |
| Shape                   |             | Chunks     |              |                        |
| Amount                  |             | 600CT/LB   |              |                        |
| Amount per box/bag/each |             | 30LB/BOX   |              |                        |
| Amount per pallet       |             | 70BOX/PAL  |              |                        |

### Product characteristics

|                 |           |
|-----------------|-----------|
| COUNT PER POUND | 525 - 675 |
|-----------------|-----------|

### Chemical limits

|                   |         |         | Ref.Method    |
|-------------------|---------|---------|---------------|
| MOISTURE          | max 1 % |         | IOCCC1(1952)  |
| TOTAL FAT CONTENT | 27.7 %  | +/- 1.0 | IOCCC14(1972) |

### Physical limits

|                     |                | Ref.Method      |
|---------------------|----------------|-----------------|
| FINESS (MICROMETER) | 25.0 - 37.0 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  |

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for customer 46643

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

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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

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

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

|                              |          |               |                  |           |
|------------------------------|----------|---------------|------------------|-----------|
| ENERGY VALUE                 | 519 kcal | VITAMIN A     | RETINOL          | 20.139 µg |
| ENERGY VALUE                 | 2,173 kJ | VITAMIN A     | (IU)             | 67        |
| CALORIES FROM FAT            | 245 kcal | VITAMIN B1    | THIAMIN          | 0.058 mg  |
| TOTAL PROTEIN                | 6.0 g    | VITAMIN B2    | RIBOFLAVIN       | 0.373 mg  |
| MILK PROTEIN                 | 6.0 g    | VITAMIN B3/PP | NIACIN/NICOTIN   | 0.000 mg  |
| TOTAL CARBOHYDRATES          | 64.2 g   | VITAMIN B12   | CYANO-COBALAMINE | 0.377 µg  |
| SUGARS (MONO+DISACCHARIDES)  | 63.5 g   | VITAMIN D     | CALCIFEROL       | 1.081 µg  |
| ADDED SUGARS                 | 54.8 g   | VITAMIN D     | (IU)             | 43        |
| POLYOLS                      | 0.0 g    | VITAMIN E     | ALPHA-TOCOPHEROL | 2.034 mg  |
| POLYDEXTROSE                 | 0.00 g   | VITAMIN E     | (IU)             | 3         |
| STARCH                       | 0.0 g    | FOLATE        |                  | 7.179 µg  |
| TOTAL FAT                    | 27.7 g   | SODIUM        |                  | 63.6 mg   |
| SATURATED FATTY ACID         | 16.7 g   | VITAMIN C     | L-ASCORBIC ACID  | 0.342 mg  |
| MONO UNSATURATED FATTY ACID  | 8.9 g    | PHOSPHORUS    |                  | 132.8 mg  |
| POLY UNSATURATED FATTY ACID  | 0.9 g    | CALCIUM       |                  | 156.5 mg  |
| TRANS FATTY ACID (TFA) TOTAL | 0.1 g    | IRON          |                  | 0.31 mg   |
| CHOLESTEROL                  | 12.2 mg  | MAGNESIUM     |                  | 14.6 mg   |
| ORGANIC ACIDS                | 0.38 g   | ZINC          |                  | 0.57 mg   |
| DIETARY FIBRE                | 0.0 g    | IODINE        |                  | 4.55 µg   |
| TOTAL ALKALOIDS              | 0.00 g   | CHLORIDE      |                  | 139.33 mg |
| ALCOHOL                      | 0.05 g   | POTASSIUM     |                  | 228.6 mg  |
| POLY HYDROXYPHENOLS          | 0.00 g   | ASH CONTENT   |                  | 1.28 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 |

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

|                                    |   |              |   |
|------------------------------------|---|--------------|---|
| 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                        | 1 |
| 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 |
|--------------------------|---|---------------------|---|

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 24.0 %

#### 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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#### Optional certifications and programs

|                               |                                                                                                                                                                              |
|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cocoa Horizons Foundation     | Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.                                            |
| Fair Trade                    | Any reference to Fairtrade (FT) requires a valid Fairtrade certificate.<br>Traded to Fairtrade Standards.<br>Fairtrade ingredients: cocoa, sugar and vanilla (if applicable) |
| Fair Trade Sourced Ingr Cocoa | Any reference to Fairtrade / FSI requires a valid Fairtrade certificate.<br>FSI cocoa<br>Fairtrade ingredients: cocoa                                                        |
| Fair Trade Sourced Ingr       | Any reference to Fairtrade/FSI requires a valid Fairtrade certificate.<br>Fairtrade ingredients: sugar (& vanilla if applicable)                                             |
| Fair Trade USA Cocoa MB       | Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc.<br>Fairtrade ingredients: cocoa                                                                                         |
| Fair Trade USA MB             | Fair Trade Certified™ (Ingredients) by Fair Trade USA Inc.<br>Fairtrade Ingredients: cocoa, sugar and vanilla (when present)                                                 |
| Rainforest Alliance MB        | Rainforest Alliance - cocoa MB<br>Rainforest Alliance MB ingredients: Cocoa                                                                                                  |

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

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Nova Guertin