



CALLEBAUT®
BELGIUM 1911

CHX-CC-MCRIS-999

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 chocolate confectionery
Certification Certified HALAL
Commercial name : Mini Mix Crispearls
Item : CHX-CC-MCRIS-999

'Belgium' refers to the country of the brand.

Typical composition

crisped cereals (rice flour, sugar, salt, cocoa butter); Semi-sweet chocolate 25.5% (*unsweetened chocolate; sugar; cocoa butter; milkfat; lecithin (soy); natural flavor(s)*) ; Milk chocolate flavored confectionery 19.0% (*sugar; cocoa butter; whole milk powder; unsweetened chocolate; whey powder (milk); lecithin (soy); natural flavor(s)*) ; White confectioner's coating 19.0% (*sugar; cocoa butter; whole milk powder; whey powder (milk); lecithin (soy); natural flavor(s)*) ; 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.

Possible allergen cross contact during processing

May contain : Almonds, Eggs, Hazelnuts, Wheat,

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	5410522746921	0.425 KG	0.467 KG	91x77x175 MM	Plastic jar (PET)
BOX	5410522746914	1.700 KG	2.200 KG	191x160x186 MM	Corrugated American Case
Shape		Enrobed pcs			
Amount		0.425KG/UC			
Amount per box/bag/each		4UC/BOX			
Amount per pallet		196BOX/PAL			

Chemical limits

MOISTURE max 1 %

Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

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for customer 46643

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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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

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	464 kcal	VITAMIN A	RETINOL	24.847 µg
ENERGY VALUE	1,939 kJ	VITAMIN A	(IU)	83
CALORIES FROM FAT	177 kcal	VITAMIN B1	THIAMIN	0.054 mg
TOTAL PROTEIN	5.8 g	VITAMIN B2	RIBOFLAVIN	0.204 mg
MILK PROTEIN	1.7 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.192 mg
TOTAL CARBOHYDRATES	70.3 g	VITAMIN B12	CYANO-COBALAMINE	0.176 µg
SUGARS (MONO+DISACCHARIDES)	37.7 g	VITAMIN D	CALCIFEROL	0.771 µg
ADDED SUGARS	34.1 g	VITAMIN D	(IU)	31
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	1.427 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	2
STARCH	28.2 g	FOLATE		5.927 µg
TOTAL FAT	20.3 g	SODIUM		333.5 mg
SATURATED FATTY ACID	12.2 g	VITAMIN C	L-ASCORBIC ACID	0.142 mg
MONO UNSATURATED FATTY ACID	6.5 g	PHOSPHORUS		145.5 mg
POLY UNSATURATED FATTY ACID	0.7 g	CALCIUM		83.4 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	IRON		4.09 mg
CHOLESTEROL	8.9 mg	MAGNESIUM		53.1 mg
ORGANIC ACIDS	0.42 g	ZINC		0.66 mg
DIETARY FIBRE	3.0 g	IODINE		1.50 µg
TOTAL ALKALOIDS	0.15 g	CHLORIDE		48.46 mg
ALCOHOL	0.00 g	POTASSIUM		298.9 mg
POLY HYDROXYPHENOLS	0.38 g	ASH CONTENT		1.58 g

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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	1	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
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.)*	1	COCONUT*	0
ALMONDS*	1	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
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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.

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 2026/06/09 for customer PASTRY CHEF RESOURCE

Evie De Vis

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