

**CALLEBAUT®**

BELGIUM 1911

W2-US-U76**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
Item : W2-US-U76

'Belgium' refers to the country of the brand.

Typical composition

sugar; cocoa butter; whole milk powder; 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 | 5410522516876 | 2.500 KG | |
| BOX | 5410522516869 | 20.000 KG | |
| Shape | | Callets | |
| Amount | | 2.5KG/UC | |
| Amount per box/bag/each | | 8UC/BOX | |
| Amount per pallet | | 30BOX/PAL | |

Chemical limits

| | | | Ref.Method |
|-------------------|---------|---------|---------------|
| MOISTURE | max 1 % | | IOCCC1(1952) |
| TOTAL FAT CONTENT | 35.8 % | +/- 1.5 | IOCCC14(1972) |

Physical limits

| | | Ref.Method |
|---|---------------------|---------------|
| LINEAR VISCOSITY | 1,200 - 1,600 mPa.s | IOCCC46(2000) |
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. | | IOCCC38(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 |

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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Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

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

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 | 557 kcal | VITAMIN A | RETINOL | 44.788 µg |
| ENERGY VALUE | 2,331 kJ | VITAMIN A | (IU) | 149 |
| CALORIES FROM FAT | 316 kcal | VITAMIN B1 | THIAMIN | 0.071 mg |
| TOTAL PROTEIN | 6.0 g | VITAMIN B2 | RIBOFLAVIN | 0.494 mg |
| MILK PROTEIN | 6.0 g | VITAMIN B3/PP | NIACIN/NICOTIN | 0.000 mg |
| TOTAL CARBOHYDRATES | 55.6 g | VITAMIN B12 | CYANO-COBALAMINE | 0.494 µg |
| SUGARS (MONO+DISACCHARIDES) | 54.9 g | VITAMIN D | CALCIFEROL | 1.319 µg |
| ADDED SUGARS | 46.5 g | VITAMIN D | (IU) | 53 |
| POLYOLS | 0.0 g | VITAMIN E | ALPHA-TOCOPHEROL | 2.375 mg |
| POLYDEXTROSE | 0.00 g | VITAMIN E | (IU) | 4 |
| STARCH | 0.0 g | FOLATE | | 9.222 µg |
| TOTAL FAT | 35.8 g | SODIUM | | 85.2 mg |
| SATURATED FATTY ACID | 21.6 g | VITAMIN C | L-ASCORBIC ACID | 0.447 mg |
| MONO UNSATURATED FATTY ACID | 11.4 g | PHOSPHORUS | | 177.9 mg |
| POLY UNSATURATED FATTY ACID | 1.1 g | CALCIUM | | 209.5 mg |
| TRANS FATTY ACID (TFA) TOTAL | 0.4 g | IRON | | 0.25 mg |
| CHOLESTEROL | 22.8 mg | MAGNESIUM | | 19.5 mg |
| ORGANIC ACIDS | 0.38 g | ZINC | | 0.78 mg |
| DIETARY FIBRE | 0.0 g | IODINE | | 6.09 µg |
| TOTAL ALKALOIDS | 0.00 g | CHLORIDE | | 186.46 mg |
| ALCOHOL | 0.00 g | POTASSIUM | | 305.9 mg |
| POLY HYDROXYPHENOLS | 0.00 g | ASH CONTENT | | 1.66 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 |

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

| | | | |
|---------------------------------------|---|--------------|---|
| 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 |
|--------------------------|---|---------------------|---|

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 29.5 %

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

Evie De Vis

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