

VAN LEER

CHOCOLATES

EST. 1949

CHW-DR-2010610-015

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
Item : CHW-DR-2010610-015

Typical composition

sugar; cocoa butter; whole milk powder; nonfat dry milk; milkfat; soy lecithin; vanilla extract
Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight
BOX	56797930624	9.980 KG	10.268 KG
Shape		Chips	
Amount		1000CT/LB	
Amount per box/bag/each		22LB/BOX	
Amount per pallet		80BOX/PAL	

Product characteristics

COUNT PER POUND 950 - 1,050

Chemical limits

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

Physical limits

		Ref.Method
FINENESS (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

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>

Item : CHW-DR-2010610-015

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

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	520 kcal	VITAMIN A	RETINOL	20.183 µg
ENERGY VALUE	2,174 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)	63.4 g	VITAMIN D	CALCIFEROL	1.082 µg
ADDED SUGARS	54.8 g	VITAMIN D	(IU)	43
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.038 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	3
STARCH	0.0 g	FOLATE		7.187 µg
TOTAL FAT	27.8 g	SODIUM		63.7 mg
SATURATED FATTY ACID	16.7 g	VITAMIN C	L-ASCORBIC ACID	0.342 mg
MONO UNSATURATED FATTY ACID	8.9 g	PHOSPHORUS		132.9 mg
POLY UNSATURATED FATTY ACID	0.9 g	CALCIUM		156.6 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		139.41 mg
ALCOHOL	0.05 g	POTASSIUM		228.8 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
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0

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

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
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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	24.1 %
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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. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa
Fair Trade Sourced Ingr	Any reference to Fairtrade/FSI requires a valid Fairtrade certificate. Fairtrade ingredients: sugar (& vanilla if applicable)
Fair Trade USA Cocoa MB	Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc. Fairtrade ingredients: cocoa
Fair Trade USA MB	Fair Trade Certified™ (Ingredients) by Fair Trade USA Inc. Fairtrade Ingredients: cocoa, sugar and vanilla (when present)
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

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

Printed on 2026/05/20 for customer PASTRY CHEF RESOURCE



Nova Guertin

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