



CHF-BS-22271E0-07B

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Pink coloured cocoa butter based confectionery
Article :	CHF-BS-22271E0-07B
Alternative article number :	E022271
Commodity code for EU :	1704.9099

Typical composition

sugar 45.5%; cocoa butter 30.0%; whole milk powder 23.5%; emulsifier: soya lecithin <1%; flavouring <1%; colour: E120 <1%; natural vanilla flavouring <1%

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	8711177639994	1.000 KG	1.120 KG	195x195x113 MM	Plastic bucket (PP)
BOX	18711177639991	4.000 KG	4.930 KG	392x392x115 MM	Corrugated American Case

Shape	blossoms
Amount	1KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	60BOX/PAL
Minimum order quantity 4 KG . To be increased with multiple of 4 KG .	

Product characteristics

LENGTH	7.5 - 10.5 mm
WIDTH	4.0 - 6.0 mm
BASE COLOUR*	pink-purple

*Colour information is subjective, no claims can be derived from this information

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

Not specified.

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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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>

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for customer

Barry Callebaut Decorations B.V. - De Ambachten 4

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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

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

ENERGY VALUE	567 kcal	VITAMIN C L-ASCORBIC ACID	0.449 mg
ENERGY VALUE RI	28.4 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,374 kJ	VITAMIN D CALCIFEROL	1.306 µg
TOTAL FAT	35.6 g	VITAMIN D RI	26.1 %
TOTAL FAT RI	50.9 %	VITAMIN D (IU)	52
SATURATED FATTY ACID	21.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.352 mg
SATURATED FATTY ACID RI	107.3 %	VITAMIN E RI	19.6 %
MONO UNSATURATED FATTY ACID	11.3 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	VITAMIN M FOLIC ACID	9.198 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN M RI	4.6 %
CHOLESTEROL	23.0 mg	PHOSPHORUS	178.6 mg
AVAILABLE CARBOHYDRATES	55.4 g	PHOSPHORUS RI	25.5 %
AVAILABLE CARBOHYDRATES RI	21.3 %	IRON	0.25 mg
SUGARS (MONO+DISACCHARIDES)	55.0 g	IRON RI	1.8 %
SUGARS (MONO+DISACCHARIDES) RI	61.1 %	MAGNESIUM	19.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.2 %
STARCH	0.4 g	ZINC	0.78 mg
DIETARY FIBRE	0.0 g	ZINC RI	7.8 %
TOTAL PROTEIN	6.1 g	IODINE	6.12 µg
PROTEIN RI	12.1 %	IODINE RI	4.1 %
MILK PROTEIN	6.0 g	CALCIUM	210.4 mg
SALT	0.23 g	CALCIUM RI	26.3 %
SALT RI	3.8 %	CHLORIDE	187.23 mg
SODIUM	91.1 mg	CHLORIDE RI	23.4 %
ORGANIC ACIDS	0.38 g	POTASSIUM	307.1 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	15.4 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	13.213 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	44	FLUORIDE RI	0.8 %
VITAMIN B1 THIAMIN	0.071 mg	SELENIUM	3.31 µg
VITAMIN B1 RI	6.4 %	SELENIUM RI	6.0 %
VITAMIN B2 RIBOFLAVIN	0.496 mg	CHROMIUM	8.51 µg
VITAMIN B2 RI	35.4 %	CHROMIUM RI	21.3 %

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VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	11.81 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	23.6 %
VITAMIN B12 CYANO-COBALAMINE	0.496 µg	ASH CONTENT	1.67 g
VITAMIN B12 RI	19.8 %		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	0
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
MAIZE	1		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

** : excl. fully refined oil/fat

"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.

Storage Temperature : 12 - 20 °C

Kosher certification

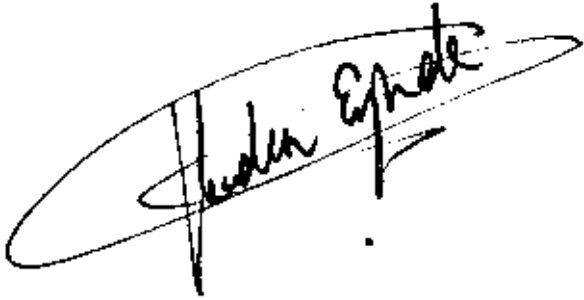
Kosher : None

Printed on 08.12.2021

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Nathalie van den Eynde

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