

MoNA LISA®

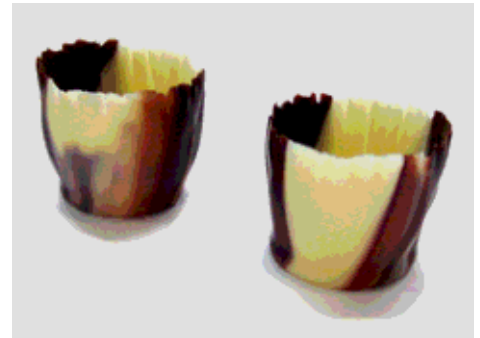
CHX-CV-19978-999

Product specification according to the legislation of EU

SEPHRA EUROPE LTD
DENBURN ROAD
SEPHRA HOUSE
SCOTLAND
KIRKCALDY
FIFE
KY1 2BJ
UNITED KINGDOM

Product Specification

Legal denomination : Blend of chocolate and white chocolate
Certification Certified HALAL
Commercial name : Snobinettes Marbled
Article : CHX-CV-19978-999
Commodity code for EU : 1806.9039



Typical composition

sugar 46.5%; cocoa mass 25.5%; cocoa butter 14.5%; whole **milk** powder 13.0%; emulsifier: **soya** lecithin <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
BOX	8711177601519	1.300 KG	1.845 KG	398x200x198 MM	Corrugated American Case

Shape Cups
Amount 270pcs/UC
Amount per pallet 90BOX/PAL
Minimum order quantity 39 KG . To be increased with multiple of 1.3 KG .

Product characteristics

HEIGHT	26.0 mm
DIAMETER	23.0 - 27.0 mm
BASE COLOUR*	creme-beige, brown
ADDITIONAL COLOUR*	creme-beige

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

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27.10.2021 15:49:40

p. 1 / 4

Chemical limits Ref.Method

MOISTURE	max 1 %	IOCCC1(1952)
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Physical limits Ref.Method

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>

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	536 kcal	VITAMIN C L-ASCORBIC ACID	0.243 mg
ENERGY VALUE RI	26.8 %	VITAMIN C RI	0.3 %
ENERGY VALUE	2,241 kJ	VITAMIN D CALCIFEROL	1.271 µg
TOTAL FAT	32.0 g	VITAMIN D RI	25.4 %
TOTAL FAT RI	45.7 %	VITAMIN D (IU)	51
SATURATED FATTY ACID	19.2 g	VITAMIN E ALPHA-TOCOPHEROL	2.288 mg
SATURATED FATTY ACID RI	96.1 %	VITAMIN E RI	19.1 %
MONO UNSATURATED FATTY ACID	10.2 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	VITAMIN M FOLIC ACID	10.533 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN M RI	5.3 %
CHOLESTEROL	12.4 mg	PHOSPHORUS	192.3 mg
AVAILABLE CARBOHYDRATES	52.8 g	PHOSPHORUS RI	27.5 %
AVAILABLE CARBOHYDRATES RI	20.3 %	IRON	7.35 mg
SUGARS (MONO+DISACCHARIDES)	51.2 g	IRON RI	52.5 %
SUGARS (MONO+DISACCHARIDES) RI	56.9 %	MAGNESIUM	71.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	18.9 %
STARCH	1.3 g	ZINC	1.26 mg
DIETARY FIBRE	4.8 g	ZINC RI	12.6 %
TOTAL PROTEIN	6.3 g	IODINE	3.31 µg
PROTEIN RI	12.6 %	IODINE RI	2.2 %

MILK PROTEIN	3.3 g	CALCIUM	130.5 mg
SALT	0.12 g	CALCIUM RI	16.3 %
SALT RI	2.0 %	CHLORIDE	106.17 mg
SODIUM	48.8 mg	CHLORIDE RI	13.3 %
ORGANIC ACIDS	0.61 g	POTASSIUM	435.7 mg
TOTAL ALKALOIDS	0.31 g	POTASSIUM RI	21.8 %
POLY HYDROXYPHENOLS	0.76 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.7 %
VITAMIN A RETINOL	12.154 µg	FLUORIDE	0.07 mg
VITAMIN A (IU)	40	FLUORIDE RI	2.0 %
VITAMIN B1 THIAMIN	0.090 mg	SELENIUM	3.90 µg
VITAMIN B1 RI	8.1 %	SELENIUM RI	7.1 %
VITAMIN B2 RIBOFLAVIN	0.319 mg	CHROMIUM	32.18 µg
VITAMIN B2 RI	22.8 %	CHROMIUM RI	80.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.382 mg	MOLYBDENUM	39.95 µg
VITAMIN B3 RI	2.4 %	MOLYBDENUM RI	79.9 %
VITAMIN B12 CYANO-COBALAMINE	0.268 µg	ASH CONTENT	1.61 g
VITAMIN B12 RI	10.7 %		

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	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
MAIZE	0		

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.

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p. 3 / 4

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Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 27.10.2021 for customer SEPHRA EUROPE LTD

Nadine Noorlander

Nadine Noorlander

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p. 4 / 4