



**CALLEBAUT**

ESTABLISHED 1911

# CEF-CC-CARAMEL-W97

Product specification according to the legislation of EU

## Product Specification

**Legal denomination :** Cereals coated with caramel flavoured cocoa based confectionery  
**Article :** CEF-CC-CARAMEL-W97  
**Commodity code for EU :** 1806.9019

## Typical composition

Blend of milk and white chocolate with caramel flavour 84,0% (*sugar; cocoa butter 29,0%; caramel powder (condensed whole milk, sugar, glucose syrup, salt, acidity regulator: E500ii); whole milk powder; whey powder (milk); cocoa mass 1,0%; emulsifier: soya lecithin; natural flavouring* ) ; salted crisped cereals (**wheat** flour, sugar, salt, **oat** flour, **wheat** malt flour, raising agent: E500ii, natural vanilla flavouring); glucose syrup; sugar; glazing agent: E414; modified starch; vegetable fat (coconut)

## Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522500677	0,800 KG
BOX	5410522500684	3,200 KG

  

Shape	Enrobed pcs
Amount	0,8KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	138BOX/PAL
Order quantity	3,2 KG (or multiply of this)

## Chemical limits

MOISTURE	max 1 %
----------	---------

## Ref.Method

IOCC1(1952)
-------------

## Physical limits

Not specified.

## Ref.Method

## Microbiological limits

TOTAL PLATE COUNT (CC)	max 5.000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

## Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
ISO6579

Article : CEF-CC-CARAMEL-W97

for customer 2577

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

27.03.2017 12:26:15

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

p. 1 / 4



**CALLEBAUT**

BEELGIUM 1911

# CEF-CC-CARAMEL-W97

Product specification according to the legislation of EU

## Microbiological limits

## Ref.Method

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	528 kcal	VITAMIN C L-ASCORBIC ACID	0,249 mg
ENERGY VALUE RI	26,4 %	VITAMIN C RI	0,3 %
ENERGY VALUE	2.209 kJ	VITAMIN D CALCIFEROL	1,130 µg
TOTAL FAT	29,9 g	VITAMIN D RI	22,6 %
TOTAL FAT RI	42,7 %	VITAMIN D (IU)	45
SATURATED FATTY ACID	17,9 g	VITAMIN E ALPHA-TOCOPHEROL	2,038 mg
SATURATED FATTY ACID RI	89,3 %	VITAMIN E RI	17,0 %
MONO UNSATURATED FATTY ACID	9,5 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1,1 g	VITAMIN H BIOTIN	0,002 mg
TRANS FATTY ACID (TFA) TOTAL	0,3 g	VITAMIN H RI	3,6 %
CHOLESTEROL	15,7 mg	VITAMIN M FOLIC ACID	6,443 µg
AVAILABLE CARBOHYDRATES	57,7 g	VITAMIN M RI	3,2 %
AVAILABLE CARBOHYDRATES RI	22,2 %	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES)	50,6 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	56,3 %	PHOSPHORUS	175,7 mg
POLYOLS	0,0 g	PHOSPHORUS RI	25,1 %
STARCH	6,4 g	IRON	1,17 mg
DIETARY FIBRE	1,2 g	IRON RI	8,3 %
TOTAL PROTEIN	6,1 g	MAGNESIUM	39,4 mg
PROTEIN RI	12,2 %	MAGNESIUM RI	10,5 %
MILK PROTEIN	4,2 g	ZINC	0,63 mg
SALT	2,73 g	ZINC RI	6,3 %
SALT RI	45,4 %	IODINE	2,60 µg
SODIUM	1.090,5 mg	IODINE RI	1,7 %
ORGANIC ACIDS	0,40 g	CALCIUM	179,4 mg
TOTAL ALKALOIDS	0,01 g	CALCIUM RI	22,4 %
POLY HYDROXYPHENOLS	0,03 g	CHLORIDE	1.426,46 mg
ALCOHOL	0,00 g	CHLORIDE RI	178,3 %
VITAMIN A RETINOL	36,858 µg	POTASSIUM	315,2 mg
VITAMIN A RI	4,6 %	POTASSIUM RI	15,8 %
VITAMIN A (IU)	123	COPPER	0,12 mg
PROVITAMIN A BETA-CAROTENE	2,085 µg	COPPER RI	12,4 %
VITAMIN B1 THIAMIN	0,068 mg	MANGANESE	0,02 mg

Article : CEF-CC-CARAMEL-W97

for customer 2577

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

27.03.2017 12:26:15

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

p. 2 / 4



**CALLEBAUT**

BEELGIUM 1911

# CEF-CC-CARAMEL-W97

Product specification according to the legislation of EU

VITAMIN B1 RI	6,1 %	MANGANESE RI	1,0 %
VITAMIN B2 RIBOFLAVIN	0,393 mg	FLUORIDE	0,03 mg
VITAMIN B2 RI	28,0 %	FLUORIDE RI	0,9 %
VITAMIN B3/PP NIACIN/NICOTIN	0,044 mg	SELENIUM	3,91 µg
VITAMIN B3 RI	0,3 %	SELENIUM RI	7,1 %
VITAMIN B5 PANTOIC ACID	0,963 mg	CHROMIUM	10,23 µg
VITAMIN B5 RI	16,0 %	CHROMIUM RI	25,6 %
VITAMIN B6 PYRIDOXIN	0,031 mg	MOLYBDENUM	14,02 µg
VITAMIN B6 RI	2,2 %	MOLYBDENUM RI	28,0 %
VITAMIN B12 CYANO-COBALAMINE	0,387 µg	ASH CONTENT	2,89 g
VITAMIN B12 RI	15,5 %	ISOMALTULOSE	0,00 g

RI = Reference Intake

## Additional allergens info

MILK PROTEINS	1	AZO-COLOURS **	0
LACTOSE	1	TARTRAZIN (E102)	0
EGG PRODUCTS	0	CINNAMON	1
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	1
LUPIN	0	CELERY	0
GLUTEN	1	UMBELLIFERAE	1
WHEAT	1	ORANGEYELLOW S (E110)	0
RYE	1	AZORUBIN (E122)	0
BUCKWHEAT	0	AMARANT (E123)	0
BEEF	0	COCHINEAL RED A (E124)	0
PORK	0	ALLURA RED AC (E129)	0
CHICKEN	0	PATENT BLUE (E131)	0
FISH	0	INDIGOTINE (E132)	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE (E160B - D)	0
MOLLUSCS	0	TRAGACANTH (E413)	0
MAIZE	1	GUM ARABIC	1
COCOA	1	SORBIC ACID (E200->E203)	1
YEAST	1	HYDROLYSED VEGETABLE PROTEIN	1
LEGUMINOUS PLANTS	1	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
HAZELNUT OIL, ALMOND OIL	0	ANIMAL PRODUCTS	0
OTHER NUTS *	0	HONEY	0
PEANUTS	0	ADDED SALT	1
PEANUT OIL	0	GARLIC	1
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT (E320/E321)	0

Article : CEF-CC-CARAMEL-W97

for customer 2577

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

27.03.2017 12:26:15

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

p. 3 / 4



**CALLEBAUT**

ESTABLISHED 1911

## **CEF-CC-CARAMEL-W97**

**Product specification according to the legislation of EU**

### **Additional allergens info**

MUSTARD	0	SACCHAROSE	1
GLUTAMINATE ( E620 -> E625 )	0	FRUCTOSE	1
SULPHITE (E220 -> E227)	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID (E210->E213)	0	SUITABLE FOR VEGANS	0
PARABENE (E214->E219)	0		

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

Azo-colours\*\* : E102,E110,E122,E123,E124,E129,E151,E154 and E155

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

"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 Dairy**

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

Printed on 27.03.2017 for customer

Yoko Vervliet

Article : CEF-CC-CARAMEL-W97

for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

27.03.2017 12:26:15

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

**p. 4 / 4**