

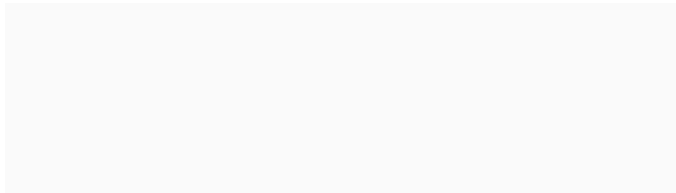


CALLEBAUT

ESTABLISHED 1911

CED-CC-D1CRISP-W97

Product specification according to the legislation of EU



Product Specification

Legal denomination : Cereals coated with chocolate
Article : CED-CC-D1CRISP-W97
Commodity code for EU : 1806.9019

Typical composition

Chocolate 84,0% (*cocoa mass; sugar; cocoa butter; anhydrous milkfat; emulsifier: soya lecithin; natural vanilla flavouring*) ;
 crisped cereals (**wheat** flour, sugar, **wheat** malt flour, starch (**wheat**), raising agent: E500ii, salt, cocoa butter, natural vanilla
 flavouring); glucose syrup; sugar; glazing agent: E414; modified starch; vegetable fat (coconut)

Delivery form

	EAN	Net weight
UC	5410522481587	0,800 KG
BOX	5410522481594	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 %
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Ref.Method

IOCCC1(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

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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for customer 2577

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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

12 Month (s) after production date

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

ENERGY VALUE	505 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	25,2 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.112 kJ	VITAMIN D CALCIFEROL	1,112 µg
TOTAL FAT	28,3 g	VITAMIN D RI	22,2 %
TOTAL FAT RI	40,4 %	VITAMIN D (IU)	44
SATURATED FATTY ACID	16,9 g	VITAMIN E ALPHA-TOCOPHEROL	2,116 mg
SATURATED FATTY ACID RI	84,3 %	VITAMIN E RI	17,6 %
MONO UNSATURATED FATTY ACID	9,0 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1,1 g	VITAMIN H BIOTIN	0,000 mg
TRANS FATTY ACID (TFA) TOTAL	0,2 g	VITAMIN H RI	0,0 %
CHOLESTEROL	10,3 mg	VITAMIN M FOLIC ACID	9,430 µg
AVAILABLE CARBOHYDRATES	52,1 g	VITAMIN M RI	4,7 %
AVAILABLE CARBOHYDRATES RI	20,0 %	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES)	41,4 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	46,0 %	PHOSPHORUS	143,6 mg
POLYOLS	0,0 g	PHOSPHORUS RI	20,5 %
STARCH	9,5 g	IRON	11,14 mg
DIETARY FIBRE	8,3 g	IRON RI	79,6 %
TOTAL PROTEIN	5,9 g	MAGNESIUM	100,1 mg
PROTEIN RI	11,8 %	MAGNESIUM RI	26,7 %
MILK PROTEIN	0,0 g	ZINC	1,26 mg
SALT	0,09 g	ZINC RI	12,6 %
SALT RI	1,6 %	IODINE	0,00 µg
SODIUM	37,5 mg	IODINE RI	0,0 %
ORGANIC ACIDS	0,61 g	CALCIUM	29,0 mg
TOTAL ALKALOIDS	0,46 g	CALCIUM RI	3,6 %
POLY HYDROXYPHENOLS	1,14 g	CHLORIDE	7,60 mg
ALCOHOL	0,00 g	CHLORIDE RI	1,0 %
VITAMIN A RETINOL	33,696 µg	POTASSIUM	521,4 mg
VITAMIN A RI	4,2 %	POTASSIUM RI	26,1 %
VITAMIN A (IU)	112	COPPER	2,64 mg
PROVITAMIN A BETA-CAROTENE	5,576 µg	COPPER RI	263,9 %
VITAMIN B1 THIAMIN	0,077 mg	MANGANESE	0,00 mg
VITAMIN B1 RI	7,0 %	MANGANESE RI	0,2 %

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VITAMIN B2 RIBOFLAVIN	0,077 mg	FLUORIDE	0,08 mg
VITAMIN B2 RI	5,5 %	FLUORIDE RI	2,4 %
VITAMIN B3/PP NIACIN/NICOTIN	0,573 mg	SELENIUM	3,19 µg
VITAMIN B3 RI	3,6 %	SELENIUM RI	5,8 %
VITAMIN B5 PANTOIC ACID	0,307 mg	CHROMIUM	41,56 µg
VITAMIN B5 RI	5,1 %	CHROMIUM RI	103,9 %
VITAMIN B6 PYRIDOXIN	0,038 mg	MOLYBDENUM	50,57 µg
VITAMIN B6 RI	2,7 %	MOLYBDENUM RI	101,1 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,67 g
VITAMIN B12 RI	0,0 %	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
MUSTARD	0	SACCHAROSE	1

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Additional allergens info

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).

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Yoko Vervliet

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