

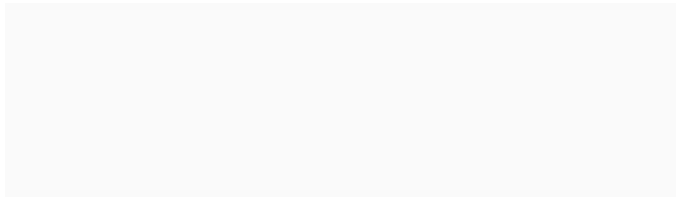


CALLEBAUT

BEELGIUM 1911

CEM-CC-M1CRISP-W97

Product specification according to the legislation of EU



Product Specification

Legal denomination : Cereals coated with milk chocolate
Article : CEM-CC-M1CRISP-W97
Commodity code for EU : 1806.9019

Typical composition

Milk chocolate 84,0% (*sugar; cocoa butter; whole milk powder; cocoa mass; whey powder (milk); emulsifier: soya lecithin; spices; 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	5410522481563	0,800 KG
BOX	5410522481570	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	508 kcal	VITAMIN C L-ASCORBIC ACID	0,304 mg
ENERGY VALUE RI	25,4 %	VITAMIN C RI	0,4 %
ENERGY VALUE	2.126 kJ	VITAMIN D CALCIFEROL	0,960 µg
TOTAL FAT	25,5 g	VITAMIN D RI	19,2 %
TOTAL FAT RI	36,4 %	VITAMIN D (IU)	38
SATURATED FATTY ACID	15,2 g	VITAMIN E ALPHA-TOCOPHEROL	1,740 mg
SATURATED FATTY ACID RI	76,0 %	VITAMIN E RI	14,5 %
MONO UNSATURATED FATTY ACID	8,1 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1,0 g	VITAMIN H BIOTIN	0,002 mg
TRANS FATTY ACID (TFA) TOTAL	0,2 g	VITAMIN H RI	3,6 %
CHOLESTEROL	12,8 mg	VITAMIN M FOLIC ACID	7,031 µg
AVAILABLE CARBOHYDRATES	62,5 g	VITAMIN M RI	3,5 %
AVAILABLE CARBOHYDRATES RI	24,1 %	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES)	53,6 g	VITAMIN K RI	0,0 %
SUGARS (MONO+DISACCHARIDES) RI	59,6 %	PHOSPHORUS	140,7 mg
POLYOLS	0,0 g	PHOSPHORUS RI	20,1 %
STARCH	7,8 g	IRON	1,99 mg
DIETARY FIBRE	2,1 g	IRON RI	14,2 %
TOTAL PROTEIN	5,8 g	MAGNESIUM	39,6 mg
PROTEIN RI	11,5 %	MAGNESIUM RI	10,6 %
MILK PROTEIN	3,8 g	ZINC	0,68 mg
SALT	0,33 g	ZINC RI	6,8 %
SALT RI	5,5 %	IODINE	3,34 µg
SODIUM	133,1 mg	IODINE RI	2,2 %
ORGANIC ACIDS	0,51 g	CALCIUM	159,2 mg
TOTAL ALKALOIDS	0,06 g	CALCIUM RI	19,9 %
POLY HYDROXYPHENOLS	0,15 g	CHLORIDE	103,51 mg
ALCOHOL	0,00 g	CHLORIDE RI	12,9 %
VITAMIN A RETINOL	10,073 µg	POTASSIUM	302,3 mg
VITAMIN A RI	1,3 %	POTASSIUM RI	15,1 %
VITAMIN A (IU)	34	COPPER	0,42 mg
PROVITAMIN A BETA-CAROTENE	2,659 µg	COPPER RI	42,0 %
VITAMIN B1 THIAMIN	0,069 mg	MANGANESE	0,01 mg
VITAMIN B1 RI	6,3 %	MANGANESE RI	0,7 %

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ESTABLISHED 1911

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VITAMIN B2 RIBOFLAVIN	0,385 mg	FLUORIDE	0,03 mg
VITAMIN B2 RI	27,5 %	FLUORIDE RI	0,8 %
VITAMIN B3/PP NIACIN/NICOTIN	0,076 mg	SELENIUM	2,55 µg
VITAMIN B3 RI	0,5 %	SELENIUM RI	4,6 %
VITAMIN B5 PANTOIC ACID	0,958 mg	CHROMIUM	10,73 µg
VITAMIN B5 RI	16,0 %	CHROMIUM RI	26,8 %
VITAMIN B6 PYRIDOXIN	0,044 mg	MOLYBDENUM	13,86 µg
VITAMIN B6 RI	3,1 %	MOLYBDENUM RI	27,7 %
VITAMIN B12 CYANO-COBALAMINE	0,371 µg	ASH CONTENT	1,76 g
VITAMIN B12 RI	14,8 %	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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