



CALLEBAUT[®]

ÉFÉSSIUW 1911

CHW-MO-W-E0-X27

Product specification according to the legislation of USA

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
UNITED STATES

Product Specification

Legal denomination : Instant powder for white chocolate mousse
Certification RSPO MB #CU-RSPO SCC-818712
Item : CHW-MO-W-E0-X27

Typical composition

White chocolate 58.5% (sugar; whole milk powder; cocoa butter; nonfat dry milk; soy lecithin; natural vanilla flavor) ; nonfat dry milk; sugar; hydrogenated palm kernel oil; milk protein concentrate; mono- and diglycerides (an emulsifier); acetylated mono- and diglycerides (an emulsifier); dipotassium phosphates (a stabilizer); carrot oil color

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	5410522546033	0.800 KG
BOX	5410522546026	8.000 KG
Shape		Powder
Amount		0.8KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		42BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 3.50 %		IOCCC1(1952)
TOTAL FAT CONTENT	28.5 %	+/- 1.5	IOCCC14(1972)

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 95810

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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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.

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

ENERGY VALUE	521 kcal	VITAMIN B2 (DV)	59.5 %
ENERGY VALUE	2,178 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
CALORIES FROM FAT	253 kcal	VITAMIN B3 (DV)	0.0 %
TOTAL PROTEIN	12.7 g	VITAMIN B12 CYANO-COBALAMINE	0.778 µg
PROTEIN (DV)	25.4 %	VITAMIN B12 (DV)	32.4 %
MILK PROTEIN	12.7 g	VITAMIN D CALCIFEROL	0.557 µg
TOTAL CARBOHYDRATES	54.5 g	VITAMIN D (DV)	2.8 %
TOTAL CARBOHYDRATES (DV)	19.8 %	VITAMIN D (IU)	22
SUGARS (MONO+DISACCHARIDES)	53.5 g	VITAMIN E ALPHA-TOCOPHEROL	1.001 mg
ADDED SUGARS	36.7 g	VITAMIN E (DV)	6.7 %
ADDED SUGARS (DV)	73.4 %	VITAMIN E (IU)	1
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	9.321 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	2.3 %
STARCH	0.0 g	SODIUM	132.2 mg
TOTAL FAT	28.5 g	SODIUM (DV)	5.7 %
TOTAL FAT (DV)	36.5 %	VITAMIN C L-ASCORBIC ACID	0.706 mg
SATURATED FATTY ACID	21.4 g	VITAMIN C (DV)	0.8 %
SATURATED FATTY ACID (DV)	107.0 %	PHOSPHORUS	275.9 mg
MONO UNSATURATED FATTY ACID	5.1 g	PHOSPHORUS (DV)	22.1 %
POLY UNSATURATED FATTY ACID	0.5 g	CALCIUM	324.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	CALCIUM (DV)	25.0 %
CHOLESTEROL	13.8 mg	IRON	0.25 mg
CHOLESTEROL (DV)	4.6 %	IRON (DV)	1.4 %
ORGANIC ACIDS	0.71 g	MAGNESIUM	30.1 mg
DIETARY FIBRE	0.0 g	MAGNESIUM (DV)	7.2 %
DIETARY FIBRE (DV)	0.0 %	ZINC	1.19 mg
TOTAL ALKALOIDS	0.00 g	ZINC (DV)	10.9 %
ALCOHOL	0.00 g	IODINE	9.47 µg
POLY HYDROXYPHENOLS	0.00 g	IODINE (DV)	6.3 %
VITAMIN A RETINOL	6.919 µg	CHLORIDE	288.71 mg
VITAMIN A (IU)	23	POTASSIUM	473.6 mg
VITAMIN B1 THIAMIN	0.117 mg	POTASSIUM (DV)	10.1 %
VITAMIN B1 (DV)	9.7 %	ASH CONTENT	2.52 g
VITAMIN B2 RIBOFLAVIN	0.774 mg		

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

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	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	1	SESAME OIL	0
WHEAT	1	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	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
CORN	0		

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

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

** : excl. fully refined oil/fat

Storage conditions

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

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher : None

Printed on 2022/01/20 for customer CLARK ASSOCIATES INC.

Yoko Vervliet

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