CALLEBAUT®
BELGIUM 1911

CHW-CC-CRIS-02B

Product specification according to the legislation of USA

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

Product Specification

Legal denomination :	Cereals coated with white chocolate flavored confectionery
Certification	Certified HALAL
Commercial name :	White Crispearls
Item :	CHW-CC-CRIS-02B

'Belgium' refers to the country of the brand.

Typical composition

White confectioner's coating 84,0% (*sugar*; *cocoa butter*; *whole milk powder*; *whey powder (milk)*; *lecithin (soy)*; *natural flavor(s)*) ; crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural vanilla flavor); glucose syrup (wheat); sugar; confectioner's glaze (arabic gum)

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
UC	5410522746808	0,800 KG	0,820 KG	270x190x83 MM	Lam. stand-up plastic bag
BOX	5410522746792	3,200 KG	3,650 KG	256x154x268 MM	Corrugated shelf ready box

Shape	Enrobed pcs
Amount	0.8KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	138BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

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

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Microbiological limits		Ref.Method
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

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 under below recommended storage conditions

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

ENERGY VALUE	500 kcal	VITAMIN A RETINOL	25,027 µg
ENERGY VALUE	2.094 kJ	VITAMIN A (IU)	83
CALORIES FROM FAT	219 kcal	VITAMIN B1 THIAMIN	0,128 mg
TOTAL PROTEIN	5,6 g	VITAMIN B2 RIBOFLAVIN	0,451 mg
MILK PROTEIN	3,9 g	VITAMIN B3/PP NIACIN/NICOTIN	0,506 mg
TOTAL CARBOHYDRATES	66,3 g	VITAMIN B12 CYANO-COBALAMINE	0,407 µg
SUGARS (MONO+DISACCHARIDES)	56,7 g	VITAMIN D CALCIFEROL	0,932 µg
ADDED SUGARS	47,2 g	VITAMIN D (IU)	37
POLYOLS	0,0 g	VITAMIN E ALPHA-TOCOPHEROL	1,689 mg
POLYDEXTROSE	0,00 g	VITAMIN E (IU)	3
STARCH	7,5 g	FOLATE	6,409 µg
TOTAL FAT	24,8 g	SODIUM	252,7 mg
SATURATED FATTY ACID	14,7 g	VITAMIN C L-ASCORBIC ACID	0,322 mg
MONO UNSATURATED FATTY ACID	7,9 g	PHOSPHORUS	153,1 mg
POLY UNSATURATED FATTY ACID	0,9 g	CALCIUM	169,7 mg
TRANS FATTY ACID (TFA) TOTAL	0,2 g	IRON	0,97 mg
CHOLESTEROL	12,7 mg	MAGNESIUM	29,9 mg
ORGANIC ACIDS	0,52 g	ZINC	0,54 mg
DIETARY FIBRE	1,0 g	IODINE	3,23 µg
TOTAL ALKALOIDS	0,00 g	CHLORIDE	99,19 mg
ALCOHOL	0,00 g	POTASSIUM	305,8 mg
POLY HYDROXYPHENOLS	0,00 g	ASH CONTENT	1,76 g

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0

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EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	1	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	1	OATS	0
LUPIN	0	GLUTEN	1
FRUCTOSE	1	RYE	0
CORN	1	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0

Legend : 1 = suitable 0 = not suitable

"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.
Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

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Kosher certification

Kosher Dairy

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

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Evie De Vis