CALLEBAUT®
BELGIUM 1911

# CW2NV-132

## Product specification according to the legislation of USA

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

## Product Specification

| | |
|---|---|
| **Legal denomination :** | White chocolate |
| **Certification** | Certified HALAL |
| **Item :** | CW2NV-132 |

**Product will be taken out of our product range**

'Belgium' refers to the country of the brand.

## Typical composition

sugar**;** cocoa butter**;** whole milk powder**;** lecithin (soy)**;** natural flavor(s)

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) |
|---|---|---|---|---|
| UC | 5410522113914 | 5,000 KG | | |
| BOX | 5410522113907 | 25,000 KG | | |

| | |
|---|---|
| Shape | Blocks |
| Amount | 5KG/UC |
| Amount per box/bag/each | 5UC/BOX |
| Amount per pallet | 40BOX/PAL |

## Chemical limits

| | | | Ref.Method |
|---|---|---|---|
| MOISTURE | max 1 % | | IOCCC1(1952) |
| TOTAL FAT CONTENT | 33,9 % | +/- 1,5 | IOCCC14(1972) |

## Physical limits

| | | Ref.Method |
|---|---|---|
| LINEAR VISCOSITY | 1.750 - 2.300 mPa.s | IOCCC46(2000) |
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. | | IOCCC38(1990) |

## 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

18 Month (s) after production date under below recommended storage conditions

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

| | | | |
|---|---|---|---|
| ENERGY VALUE | 547 kcal | VITAMIN A RETINOL | 45,188 µg |
| ENERGY VALUE | 2.290 kJ | VITAMIN A (IU) | 150 |
| CALORIES FROM FAT | 299 kcal | VITAMIN B1 THIAMIN | 0,073 mg |
| TOTAL PROTEIN | 6,2 g | VITAMIN B2 RIBOFLAVIN | 0,510 mg |
| MILK PROTEIN | 6,2 g | VITAMIN B3/PP NIACIN/NICOTIN | 0,000 mg |
| TOTAL CARBOHYDRATES | 57,3 g | VITAMIN B12 CYANO-COBALAMINE | 0,510 µg |
| SUGARS (MONO+DISACCHARIDES) | 56,5 g | VITAMIN D CALCIFEROL | 1,224 µg |
| ADDED SUGARS | 47,8 g | VITAMIN D (IU) | 49 |
| POLYOLS | 0,0 g | VITAMIN E ALPHA-TOCOPHEROL | 2,205 mg |
| POLYDEXTROSE | 0,00 g | VITAMIN E (IU) | 3 |
| STARCH | 0,0 g | FOLATE | 9,057 µg |
| TOTAL FAT | 33,9 g | SODIUM | 87,9 mg |
| SATURATED FATTY ACID | 20,4 g | VITAMIN C L-ASCORBIC ACID | 0,461 mg |
| MONO UNSATURATED FATTY ACID | 10,8 g | PHOSPHORUS | 183,5 mg |
| POLY UNSATURATED FATTY ACID | 1,1 g | CALCIUM | 216,2 mg |
| TRANS FATTY ACID (TFA) TOTAL | 0,5 g | IRON | 0,26 mg |
| CHOLESTEROL | 23,5 mg | MAGNESIUM | 20,1 mg |
| ORGANIC ACIDS | 0,39 g | ZINC | 0,80 mg |
| DIETARY FIBRE | 0,0 g | IODINE | 6,29 µg |
| TOTAL ALKALOIDS | 0,00 g | CHLORIDE | 192,39 mg |
| ALCOHOL | 0,00 g | POTASSIUM | 315,6 mg |
| POLY HYDROXYPHENOLS | 0,00 g | ASH CONTENT | 1,71 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. | 0 | LYCHEE NUT* | 0 |
| WHEAT IN. SPELT, EX. GL. SYRUP | 0 | 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 | 0 | OATS | 0 |
| LUPIN | 0 | GLUTEN | 0 |
| FRUCTOSE | 1 | RYE | 0 |
| CORN | 0 | 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.

### Additional information

Calculations according to CODEX.

| | |
|---|---|
| Typical Cocoa Content | 27,4 % |

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### 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

### Kosher certification

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

Printed on 11.11.2026 for customer CLARK ASSOCIATES INC.



Evie De Vis