



CALLEBAUT

ESTABLISHED 1911

W2NV-132

Product specification according to the legislation of USA

Product Specification

Legal denomination :	White chocolate (US)		
Item :	W2NV-132		
EAN/UPC :			
5.00 KG	UC		5410522233414
25.00 KG	BOX		5410522233421

Typical composition

sugar ; cocoa butter ; whole milk powder ; soy lecithin (an emulsifier) ; natural vanilla flavor

Growing Great Chocolate ingredients: Cocoa

Delivery form

Blocks 5KG/UC 5UC/BOX 40BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

			Ref.Method
LINEAR VISCOSITY	1,291 - 1,540 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
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>

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.

Dimensions

Not specified.

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Barry Callebaut Belgium nv - AALSTERSESTRAAT 122

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Shelf life

18 Month (s) after production date

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

ENERGY VALUE	560 kcal	VITAMIN B5 PANTOIC ACID	0.8 mg
ENERGY VALUE	2,331 kJ	VITAMIN B5 (DV)	8.0 %
CALORIES FROM FAT	320 kcal	VITAMIN B6 PYRIDOXIN	0.1 mg
TOTAL PROTEIN	6 g	VITAMIN B6 (DV)	3.5 %
PROTEIN (DV)	12 %	VITAMIN B12 CYANO-COBALAMINE	0.5 µg
MILK PROTEIN	6 g	VITAMIN B12 (DV)	8.2 %
TOTAL CARBOHYDRATES	56 g	VITAMIN D CALCIFEROL	1.3 µg
TOTAL CARBOHYDRATES (DV)	18.5 %	VITAMIN D (DV)	13.2 %
SUGARS (MONO+DISACCHARIDES)	55 g	VITAMIN D (IU)	52.8
POLYDEXTROSE	0 g	VITAMIN E ALPHA-TOCOPHEROL	2.4 mg
POLYOLS	0 g	VITAMIN E (DV)	7.9 %
STARCH	0.0 g	VITAMIN E (IU)	3.5
TOTAL FAT	36.0 g	VITAMIN H BIOTIN	0.0 mg
TOTAL FAT (DV)	55.0 %	VITAMIN H (DV)	0.0 %
SATURATED FATTY ACID	22.0 g	VITAMIN M FOLIC ACID	9.2 µg
SATURATED FATTY ACID (DV)	108.0 %	VITAMIN M (DV)	2.3 %
MONO UNSATURATED FATTY ACID	11.0 g	SODIUM	90 mg
POLY UNSATURATED FATTY ACID	1.5 g	SODIUM (DV)	4.0 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN C L-ASCORBIC ACID	0.4 mg
CHOLESTEROL	25 mg	VITAMIN C (DV)	0.7 %
CHOLESTEROL (DV)	8.0 %	PHOSPHORUS	177.9 mg
ORGANIC ACIDS	0.38 g	PHOSPHORUS (DV)	22.2 %
DIETARY FIBRE	0 g	CALCIUM	209.5 mg
DIETARY FIBRE (DV)	0.0 %	CALCIUM (DV)	21.0 %
TOTAL ALKALOIDS	0.0 g	IRON	0.3 mg
ALCOHOL	0.0 g	IRON (DV)	1.4 %
POLY HYDROXYPHENOLS	0.0 g	MAGNESIUM	19.5 mg
VITAMIN A RETINOL	13 µg	MAGNESIUM (DV)	4.9 %
VITAMIN A (DV)	0.9 %	ZINC	0.8 mg
VITAMIN A (IU)	44	ZINC (DV)	5.2 %
PROVITAMIN A BETA-CAROTENE	5 µg	IODINE	6 µg
VITAMIN B1 THIAMIN	0.1 mg	IODINE (DV)	4.1 %
VITAMIN B1 (DV)	4.7 %	CHLORIDE	186.5 mg
VITAMIN B2 RIBOFLAVIN	0.5 mg	POTASSIUM	310 mg
VITAMIN B2 (DV)	29.1 %	POTASSIUM (DV)	9.0 %

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VITAMIN B3/PP NIACIN/NICOTIN	0.0 mg	ASH CONTENT	1.7 g
VITAMIN B3 (DV)	0.0 %	ISOMALTULOSE	0 g

Additional allergens info

MILK PROTEINS	1	PARABENE	0
LACTOSE	1	YELLOW 5	0
EGG PRODUCTS	0	CINNAMON	0
SOY PROTEINS	1	VANILLIN	1
SOY OIL	1	CORIANDER	0
LUPIN	0	CELERY	0
GLUTEN	0	UMBELLIFERAE	0
WHEAT	0	ORANGEYELLOW S	0
RYE	0	AZORUBIN	0
BUCKWHEAT	0	AMARANT	0
BEEF	0	COCHINEAL RED A	0
PORK	0	ALLURA RED AC	0
CHICKEN	0	PATENT BLUE	0
FISH	0	INDIGOTINE	0
CRUSTACEAN AND SHELL-FISH	0	ANNATO-LYCOPENE	0
MOLLUSCS	0	TRAGACANTH	0
CORN	0	GUM ARABIC	0
COCOA	1	SORBIC ACID	0
YEAST	0	HYDROLYSED VEGETABLE PROTEIN	0
LEGUMINOUS PLANTS	0	ALCOHOL	0
HAZELNUTS, ALMONDS	0	ASPARTAME	0
OTHER NUTS *	0	NON-DAIRY ANIMAL PRODUCTS	0
HAZELNUT OIL, ALMOND OIL	0	HONEY	0
PEANUTS	0	ADDED SALT	0
PEANUT OIL	0	GARLIC	0
SESAME PRODUCTS	0	CAFFEIN	1
SESAME OIL	0	BHA/BHT	0
MUSTARD	0	SACCHAROSE	1
GLUTAMINATE	0	FRUCTOSE	1
SULPHITE	0	SUITABLE FOR VEGETARIANS	1
BENZOIC ACID	0	SUITABLE FOR VEGANS	0

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

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.

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Additional information

Calculations according to CODEX.

Typical Cocoa Content 29.5 %

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 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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