



M-9VBL-656

Product specification according to the legislation of USA

BARRY CALLEBAUT USA LLC
600 WEST CHICAGO AVENUE
CHICAGO IL 60654
UNITED STATES

Product Specification

Legal denomination :	Milk chocolate flavored compound
Certification	RSPO MB system certified by Control Union: CU-RSPO SCC-818712
Commercial name :	PATE A GLACER BLONDE
Item :	M-9VBL-656

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); nonfat dry milk; cocoa powder processed with alkali; lactose (milk); soy lecithin (an emulsifier); vanillin (artificial flavor)

Delivery form

	EAN	Net weight
UC	3073419210091	5.000 KG
BOX	13073419210098	20.000 KG
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		32BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	550 - 850 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	max 3.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.		IOCCC116(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

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BC Manufacturing France - 19 Bld Michelet
78250 MEULAN - FRANCE
Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

for customer 2914

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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

18 Month (s) after production date

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

ENERGY VALUE	534 kcal	VITAMIN B5 PANTOIC ACID	0.373 mg
ENERGY VALUE	2,234 kJ	VITAMIN B5 (DV)	3.7 %
CALORIES FROM FAT	293 kcal	VITAMIN B6 PYRIDOXIN	0.034 mg
TOTAL PROTEIN	4.3 g	VITAMIN B6 (DV)	1.7 %
PROTEIN (DV)	8.5 %	VITAMIN B12 CYANO-COBALAMINE	0.179 µg
MILK PROTEIN	2.9 g	VITAMIN B12 (DV)	3.0 %
TOTAL CARBOHYDRATES	60.7 g	VITAMIN D CALCIFEROL	0.031 µg
TOTAL CARBOHYDRATES (DV)	20.2 %	VITAMIN D (DV)	0.3 %
SUGARS (MONO+DISACCHARIDES)	57.2 g	VITAMIN D (IU)	1
POLYDEXTROSE	0.00 g	VITAMIN E ALPHA-TOCOPHEROL	0.065 mg
POLYOLS	0.0 g	VITAMIN E (DV)	0.2 %
STARCH	0.6 g	VITAMIN E (IU)	0
TOTAL FAT	33.2 g	VITAMIN H BIOTIN	0.001 mg
TOTAL FAT (DV)	51.0 %	VITAMIN H (DV)	0.4 %
SATURATED FATTY ACID	30.2 g	VITAMIN M FOLIC ACID	4.106 µg
SATURATED FATTY ACID (DV)	151.0 %	VITAMIN M (DV)	1.0 %
MONO UNSATURATED FATTY ACID	1.0 g	SODIUM	31.4 mg
POLY UNSATURATED FATTY ACID	0.3 g	SODIUM (DV)	1.3 %
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN C L-ASCORBIC ACID	0.162 mg
CHOLESTEROL	0.2 mg	VITAMIN C (DV)	0.3 %
CHOLESTEROL (DV)	0.1 %	PHOSPHORUS	121.2 mg
ORGANIC ACIDS	0.35 g	PHOSPHORUS (DV)	15.1 %
DIETARY FIBRE	2.0 g	CALCIUM	81.7 mg
DIETARY FIBRE (DV)	8.0 %	CALCIUM (DV)	8.2 %
TOTAL ALKALOIDS	0.14 g	IRON	4.23 mg
ALCOHOL	0.00 g	IRON (DV)	23.5 %
POLY HYDROXYPHENOLS	0.17 g	MAGNESIUM	33.4 mg
VITAMIN A RETINOL	0.671 µg	MAGNESIUM (DV)	8.4 %
VITAMIN A (DV)	0.0 %	ZINC	0.64 mg
VITAMIN A (IU)	2	ZINC (DV)	4.3 %
PROVITAMIN A BETA-CAROTENE	1.705 µg	IODINE	2.16 µg
VITAMIN B1 THIAMIN	0.051 mg	IODINE (DV)	1.4 %
VITAMIN B1 (DV)	3.4 %	CHLORIDE	68.53 mg
VITAMIN B12	0.200 mg	POTASSIUM	3914 mg

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VITAMIN B2 (DV)	11.8 %	POTASSIUM (DV)	9.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.168 mg	ASH CONTENT	1.34 g
VITAMIN B3 (DV)	0.8 %	ISOMALTULOSE	0.00 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	1	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	1
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	0
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, pine nuts, hickory nuts and coconuts.

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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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 02/06/2018 for customer BARRY CALLEBAUT USA LLC

Valentine Detalle