



# CHM-Q41ALUN-US-U77

Product specification according to the legislation of USA

JOHN E. KOERNER & CO., INC  
4820 JEFFERSON HIGHWAY  
JEFFERSON LA 70121  
UNITED STATES

## Product Specification

**Legal denomination :** Milk chocolate  
**Certification** Certified HALAL  
**Commercial name :** ALUNGA  
**Item :** CHM-Q41ALUN-US-U77      **Reference :** 07192

## Typical composition

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

Q Fermentation™ Program ingredients: Cocoa mass, cocoa powder (if present)

Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

## Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	3073416295930	5.000 KG
BOX	13073416295937	20.000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL

## Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.7 %	+/- 1.5	IOCCC14(1972)

## Physical limits

	<b>Ref.Method</b>
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

## Microbiological limits

		<b>Ref.Method</b>
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

Item : CHM-Q41ALUN-US-U77

BC Manufacturing France - 19 Bld Michelet  
78250 MEULAN - FRANCE

Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

for customer 38135

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### Microbiological limits

### Ref.Method

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.

### Shelf life

18 Month (s) after production date

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

ENERGY VALUE	526 kcal	TRANS FATTY ACID (TFA) TOTAL	0.3 g
CALORIES FROM FAT	317 kcal	CHOLESTEROL	17.7 mg
TOTAL PROTEIN	10.3 g	DIETARY FIBRE	4.6 g
TOTAL CARBOHYDRATES	49.3 g	VITAMIN A (IU)	47
SUGARS (MONO+DISACCHARIDES)	41.0 g	SODIUM	97.3 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.502 mg
TOTAL FAT	36.7 g	CALCIUM	249.4 mg
SATURATED FATTY ACID	22.0 g	IRON	7.41 mg

### Additional allergens and other information

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	0	SESAME OIL	0
WHEAT	0	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, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

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### Additional allergens and other information

\*\* : excl. fully refined oil/fat

"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	42.8 %
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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 Dairy

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

Printed on 24.08.2018 for customer JOHN E. KOERNER & CO., INC

Valentine Detalle

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