



M-9DBV-656

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 : White confectioner's coating
Certification RSPO MB #CU-RSPO SCC-818712
Commercial name : PATE A GLACER IVOIRE
Item : M-9DBV-656 **Reference :** 07194

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); nonfat dry milk; soy lecithin (an emulsifier)

Delivery form

	EAN	Net weight
UC	3073419220021	5.000 KG
BOX	13073419220028	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	34.1 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	400 - 700 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	max 3.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		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

Item : M-9DBV-656
BC Manufacturing France - 19 Bld Michelet
78250 MEULAN - FRANCE
Tel. : 01 30 22 84 00 Fax.: 01 30 22 84 84

for customer 38135
M-9DBV-656/US/00000000
24.08.2018 12:55:30
p. 1 / 3



M-9DBV-656

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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

12 Month (s) after production date

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

ENERGY VALUE	551 kcal	TRANS FATTY ACID (TFA) TOTAL	0.1 g
CALORIES FROM FAT	302 kcal	CHOLESTEROL	0.7 mg
TOTAL PROTEIN	7.0 g	DIETARY FIBRE	0.0 g
TOTAL CARBOHYDRATES	56.8 g	VITAMIN A (IU)	4
SUGARS (MONO+DISACCHARIDES)	55.8 g	SODIUM	74.4 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.400 mg
TOTAL FAT	34.1 g	CALCIUM	182.9 mg
SATURATED FATTY ACID	31.9 g	IRON	0.82 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	0
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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p. 2 / 3



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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.

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

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Valentine Detalle