



VAN LEER

IMD-EZ-4250803-029

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 : Dark chocolate flavored confectionery
Certification RSPO MB #CU-RSPO SCC-846352
Commercial name : Snaps
Item : IMD-EZ-4250803-029 **Reference :** 07522

Typical composition

sugar; hydrogenated vegetable fat (palm kernel and/or palm); cocoa powder processed with alkali; dry buttermilk; cocoa powder; milkfat; hydrogenated palm oil; sorbitan monostearate (a stabilizer); soy lecithin (an emulsifier); polysorbate 60 (an emulsifier); vanillin (artificial flavor); natural flavor(s) and artificial flavor(s) (milk); natural flavor(s)

Delivery form

	EAN	Net weight	Gross weight
BOX	20842008897	13.608 KG	14.261 KG
Shape		Ezmelt	
Amount per box/bag/each		30LB/BOX	
Amount per pallet		60BOX/PAL	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
VISCOSITY B 40C-S27-20RPM	4,750.0 - 6,250.0 cP	INTERNAL METHOD
VISCOSITY B 40C-S27-20RPM	64.6 - 85.0 °MM	INTERNAL METHOD
VISCOSITY 40C-S27-20RPM	19.0 - 25.0	INTERNAL METHOD
FINENESS (MICROMETER)	20.0 - 30.0 µm	INTERNAL METHOD

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

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for customer 38135

Barry Callebaut Canada Inc. - FDA REG:175861841146

2950 Nelson Street - ST. HYACINTHE PQ J2S 1Y7 - CANADA

24.08.2018 12:55:30

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Microbiological limits

		Ref.Method
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.

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	0.2 g
CALORIES FROM FAT	301 kcal	CHOLESTEROL	6.3 mg
TOTAL PROTEIN	4.5 g	DIETARY FIBRE	4.1 g
TOTAL CARBOHYDRATES	59.2 g	VITAMIN A (IU)	58
SUGARS (MONO+DISACCHARIDES)	52.5 g	SODIUM	31.0 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.280 mg
TOTAL FAT	34.1 g	CALCIUM	76.6 mg
SATURATED FATTY ACID	30.5 g	IRON	5.22 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	1
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

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Additional allergens and other information

CORN 1

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.

** : 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 Dairy

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

Optional certifications and programs

Fair Trade Sourcing Prog Sugar Any reference to Fairtrade/FSP requires a valid Fairtrade certificate.FSP sugar

Fairtrade ingredients: sugar

Rainforest Alliance MB

Rainforest Alliance™ - Cocoa MB

Rainforest Alliance™ MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

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Nova Guertin