



CALLEBAUT

ESTABLISHED 1911

CED-CC-D1CRISP-W97

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 : Cereals with semi-sweet chocolate
Certification Certified HALAL
Item : CED-CC-D1CRISP-W97 **Reference :** 87351

Typical composition

Semi-sweet chocolate 84.0% (*unsweetened chocolate; sugar; cocoa butter; milkfat; soy lecithin (an emulsifier); natural vanilla flavor*) ; *crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural vanilla flavor); glucose syrup; sugar; confectioner's glaze (arabic gum); modified corn starch; coconut oil*

Products with "best before" until 13.09.2018 are not halal certified.

Delivery form

	EAN	Net weight
UC	5410522481587	0.800 KG
BOX	5410522481594	3.200 KG
Shape		Enrobed pcs
Amount		0.8KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		138BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

		Ref.Method
Not specified.		

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

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for customer 38135

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.08.2018 12:55:30

Tel. : 053 73 02 11 Fax.: 053 78 04 63

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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	469 kcal	TRANS FATTY ACID (TFA) TOTAL	0.2 g
CALORIES FROM FAT	241 kcal	CHOLESTEROL	10.3 mg
TOTAL PROTEIN	5.9 g	DIETARY FIBRE	8.3 g
TOTAL CARBOHYDRATES	62.5 g	VITAMIN A (IU)	112
SUGARS (MONO+DISACCHARIDES)	41.4 g	SODIUM	171.1 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
TOTAL FAT	28.3 g	CALCIUM	29.0 mg
SATURATED FATTY ACID	16.9 g	IRON	11.14 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	1	SESAME OIL	0
WHEAT	1	MUSTARD PRODUCTS	0
RYE	1	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	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.

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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 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

Yoko Vervliet

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