



**CALLEBAUT**

ESTABLISHED 1911

# CEW-CC-W1CRISP-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 coated with white chocolate flavored confectionery

**Item :** CEW-CC-W1CRISP-W97 **Reference :** DISC-NOW USE

**Product will be taken out of our product range**

## Typical composition

White confectioner's coating 84.0% (sugar; cocoa butter; whole milk powder; whey powder (milk); 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

## Delivery form

	EAN	Net weight
UC	5410522481549	0.800 KG
BOX	5410522481556	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
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

Item : CEW-CC-W1CRISP-W97	for customer 38135
BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122	
9280 LEBBEKE - WIEZE - BELGIUM	24.08.2018 12:55:30
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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

12 Month (s) after production date

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

ENERGY VALUE	500 kcal	TRANS FATTY ACID (TFA) TOTAL	0.2 g
CALORIES FROM FAT	219 kcal	CHOLESTEROL	12.7 mg
TOTAL PROTEIN	5.3 g	DIETARY FIBRE	1.1 g
TOTAL CARBOHYDRATES	66.6 g	VITAMIN A (IU)	35
SUGARS (MONO+DISACCHARIDES)	56.3 g	SODIUM	288.8 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.322 mg
TOTAL FAT	24.7 g	CALCIUM	168.7 mg
SATURATED FATTY ACID	14.8 g	IRON	0.54 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.

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

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

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#### **Additional allergens and other information**

#### **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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