



CALLEBAUT

ESTABLISHED 1911

# CEM-CC-MINIMIX-999

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 milk chocolate  
**Item :** CEM-CC-MINIMIX-999

## Typical composition

crisped cereals (rice flour, sugar, salt, cocoa butter); Semi-sweet chocolate 25.5% (*unsweetened chocolate; sugar; cocoa butter; milkfat; soy lecithin (an emulsifier); natural vanilla flavor*) ; Milk chocolate flavored confectionery 19.0% (*sugar; cocoa butter; whole milk powder; unsweetened chocolate; whey powder (milk); soy lecithin (an emulsifier); natural flavor(s); natural vanilla flavor*) ; White confectioner's coating 19.0% (*sugar; cocoa butter; whole milk powder; whey powder (milk); soy lecithin (an emulsifier); natural vanilla flavor*) ; glucose syrup; sugar; confectioner's glaze (*arabic gum*); modified corn starch; coconut oil

## Possible allergen cross contact during processing

May contain : Egg products, Tree nuts, gluten

## Delivery form

	EAN	Net weight
UC	5410522519655	0.425 KG
BOX	5410522517927	4.250 KG
Shape		Enrobed pcs
Amount		0.425KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		84BOX/PAL

## Chemical limits

MOISTURE max 1 %

## Ref.Method

IOCCC1(1952)

## Physical limits

Not specified.

## Ref.Method

## Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g

## Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2

Item : CEM-CC-MINIMIX-999  
BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122  
9280 LEBBEKE - WIEZE - BELGIUM  
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 38135

24.08.2018 12:55:30

p. 1 / 3



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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

12 Month (s) after production date

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

ENERGY VALUE	463 kcal	TRANS FATTY ACID (TFA) TOTAL	0.2 g
CALORIES FROM FAT	177 kcal	CHOLESTEROL	8.9 mg
TOTAL PROTEIN	5.8 g	DIETARY FIBRE	3.0 g
TOTAL CARBOHYDRATES	70.2 g	VITAMIN A (IU)	50
SUGARS (MONO+DISACCHARIDES)	37.6 g	SODIUM	346.6 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.142 mg
TOTAL FAT	20.3 g	CALCIUM	83.4 mg
SATURATED FATTY ACID	12.1 g	IRON	4.09 mg

## Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	1
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	1	HAZELNUT OIL, ALMOND OIL	1
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

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p. 2 / 3



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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).

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

Yoko Vervliet

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**p. 3 / 3**