



CALLEBAUT

ESTABLISHED 1911

CEF-CC-CARAMEL-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 caramel flavored chocolate coating
Certification Certified HALAL
Item : CEF-CC-CARAMEL-W97

Typical composition

Caramel flavored coating 84.0% (*sugar; cocoa butter; caramel powder (condensed whole milk, glucose syrup, salt, sodium bicarbonate); whole milk powder; whey powder (milk); unsweetened chocolate; soy lecithin (an emulsifier); natural flavor(s) ; salted crisped cereals (wheat flour, sugar, salt, oat flour, wheat malt flour, sodium bicarbonate (raising agent), natural vanilla flavor); glucose syrup (wheat); sugar; confectioner's glaze (arabic gum); modified corn starch; coconut oil*

Products with "best before" until 02.05.2019 are not halal certified.

Delivery form

	EAN	Net weight
UC	5410522500677	0.800 KG
BOX	5410522500684	3.200 KG
Shape		Enrobed pcs
Amount		0.8KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		138BOX/PAL

Chemical limits

Chemical limits	Ref.Method
MOISTURE max 1 %	IOCCC1(1952)

Physical limits

Not specified.

Microbiological limits

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

Item : CEF-CC-CARAMEL-W97

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

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Microbiological limits

Ref.Method

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	521 kcal	TRANS FATTY ACID (TFA) TOTAL	0.3 g
CALORIES FROM FAT	264 kcal	CHOLESTEROL	15.7 mg
TOTAL PROTEIN	6.1 g	DIETARY FIBRE	1.2 g
TOTAL CARBOHYDRATES	59.4 g	VITAMIN A (IU)	123
SUGARS (MONO+DISACCHARIDES)	50.6 g	SODIUM	1,090.4 mg
POLYOLS	0.0 g	VITAMIN C L-ASCORBIC ACID	0.249 mg
TOTAL FAT	29.9 g	CALCIUM	179.4 mg
SATURATED FATTY ACID	17.9 g	IRON	1.17 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		

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Additional allergens and other information

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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