



## CHR-CC-2CRISE0-02B

Product specification according to the legislation of EU

RESO TECH FOODS LIMITED  
11 VEGA PLACE, ROSEDALE  
0632 AUCKLAND  
NEW ZEALAND

### Product Specification

Legal denomination :	Cereals coated with couverture milk chocolate
Certification	Certified HALAL
Article :	CHR-CC-2CRISE0-02B
Commodity code for EU :	1806.9019

### Typical composition

Couverture milk chocolate 84.0% (*sugar; cocoa butter; skimmed milk powder; whole milk powder; cocoa mass; emulsifier: soya lecithin; acid: citric acid; natural vanilla flavouring*) ; *crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), raising agent: E500ii, salt, cocoa butter, natural vanilla flavouring); glucose syrup; sugar; glazing agent: E414*

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

### Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177647791	0.800 KG	3.650 KG	270x190x83 MM	Lam. stand-up plastic bag
BOX	18711177647798	3.200 KG	3.650 KG	256x154x268 MM	Corrugated shelf ready box

Shape	Enrobed pcs
Amount	0,8KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	138BOX/PAL
Order quantity 3.2 KG (or multiply of this)	

### Chemical limits

MOISTURE	max 1 %
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### 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
COLIFORMS	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

### Ref.Method

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

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

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for customer 13649

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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

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory. Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm<sup>3</sup>/m<sup>2</sup>/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m<sup>2</sup>/24h @ 38°C / RH 90%

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

ENERGY VALUE	531 kcal	VITAMIN B12 RI	20.6 %
ENERGY VALUE RI	26.5 %	VITAMIN C L-ASCORBIC ACID	0.468 mg
ENERGY VALUE	2,221 kJ	VITAMIN C RI	0.6 %
TOTAL FAT	30.6 g	VITAMIN D CALCIFEROL	1.217 µg
TOTAL FAT RI	43.7 %	VITAMIN D RI	24.3 %
SATURATED FATTY ACID	18.3 g	VITAMIN D (IU)	49
SATURATED FATTY ACID RI	91.3 %	VITAMIN E ALPHA-TOCOPHEROL	2.197 mg
MONO UNSATURATED FATTY ACID	9.7 g	VITAMIN E RI	18.3 %
POLY UNSATURATED FATTY ACID	1.1 g	VITAMIN E (IU)	3
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN H BIOTIN	0.002 mg
CHOLESTEROL	10.8 mg	VITAMIN H RI	3.7 %
AVAILABLE CARBOHYDRATES	52.9 g	VITAMIN M FOLIC ACID	10.030 µg
AVAILABLE CARBOHYDRATES RI	20.3 %	VITAMIN M RI	5.0 %
SUGARS (MONO+DISACCHARIDES)	43.8 g	VITAMIN K - PHYLLOQUINONES	0.000 µg
SUGARS (MONO+DISACCHARIDES) RI	48.6 %	VITAMIN K RI	0.0 %
POLYOLS	0.0 g	PHOSPHORUS	201.9 mg
STARCH	7.8 g	PHOSPHORUS RI	28.8 %
DIETARY FIBRE	1.9 g	IRON	1.57 mg
TOTAL PROTEIN	9.2 g	IRON RI	11.2 %
PROTEIN RI	18.4 %	MAGNESIUM	41.1 mg
MILK PROTEIN	7.4 g	MAGNESIUM RI	10.9 %
SALT	0.64 g	ZINC	0.96 mg
SALT RI	10.6 %	ZINC RI	9.6 %
SODIUM	254.2 mg	IODINE	6.29 µg

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ORGANIC ACIDS	1.06 g	IODINE RI	4.2 %
TOTAL ALKALOIDS	0.06 g	CALCIUM	223.0 mg
POLY HYDROXYPHENOLS	0.28 g	CALCIUM RI	27.9 %
ALCOHOL	0.00 g	CHLORIDE	192.97 mg
VITAMIN A RETINOL	12.307 µg	CHLORIDE RI	24.1 %
VITAMIN A RI	1.5 %	POTASSIUM	354.3 mg
VITAMIN A (IU)	41	POTASSIUM RI	17.7 %
PROVITAMIN A BETA-CAROTENE	4.971 µg	MANGANESE	0.01 mg
VITAMIN B1 THIAMIN	0.087 mg	MANGANESE RI	0.5 %
VITAMIN B1 RI	7.9 %	FLUORIDE	0.02 mg
VITAMIN B2 RIBOFLAVIN	0.523 mg	FLUORIDE RI	0.5 %
VITAMIN B2 RI	37.4 %	SELENIUM	2.96 µg
VITAMIN B3/PP NIACIN/NICOTIN	0.074 mg	SELENIUM RI	5.4 %
VITAMIN B3 RI	0.5 %	CHROMIUM	7.10 µg
VITAMIN B5 PANTOIC ACID	0.861 mg	CHROMIUM RI	17.8 %
VITAMIN B5 RI	14.3 %	MOLYBDENUM	11.05 µg
VITAMIN B6 PYRIDOXIN	0.074 mg	MOLYBDENUM RI	22.1 %
VITAMIN B6 RI	5.3 %	ASH CONTENT	2.12 g
VITAMIN B12 CYANO-COBALAMINE	0.516 µg		

RI = Reference Intake

#### Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	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	SULPHUR DIOXIDE/ SULPHITES IN CONC	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
MAIZE	1		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts \* : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

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

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# MONA LISA®

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### Additional allergen information: presence as ingredient or through cross contact on production line

"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

### Kosher certification

#### Kosher Dairy

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

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Abdulrahman Albeshri

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