



CHW-Q27SA-513

Product specification according to the legislation of EU

OUTLET WHOLEFOOD COMPANY LIMITED
T/A NUTS IN BULK
UNIT B2 CANAL BANK, 12 HUME AVENUE,
PARK WEST INDUSTRIAL PARK
D12PY02 DUBLIN
IRELAND

Product Specification

Legal denomination :	White chocolate
Article :	CHW-Q27SA-513
Commodity code for EU :	1704.9030
Country claim :	British Made

Typical composition

whole **milk** powder 36.0%; sugar 35.0%; cocoa butter 28.5%; emulsifier: lecithin <1%; natural vanilla flavouring <1%
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Made with West-African beans

Delivery form

EAN	Net weight
BOX 5410522712131	10.000 KG
Shape	Buttons
Amount per box/bag/each	10KG/BOX
Amount per pallet	80BOX/PAL
Order quantity 10 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	02-PE-HD
	Box	20-PAP

Product characteristics

DIAMETER	22.0 - 30.0 mm
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Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,000 - 2,000 mPa.s	IOCCC46(2000)
CASSON YIELD VALUE	1.00 - 4.00 Pa	IOCCC46(2000) & 10(1973)



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Physical limits

Particle size : 4-8 % of the dry fatfree substance is > 30 microns.

Ref.Method

IOCCC116(1990)

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	not detected/g
SALMONELLAE	not detected/25g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
ISO6579-1

NutsinBulk 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	577 kcal	VITAMIN C L-ASCORBIC ACID	0.640 mg
ENERGY VALUE RI	28.9 %	VITAMIN C RI	0.8 %
ENERGY VALUE	2,415 kJ	VITAMIN D CALCIFEROL	1.282 µg
TOTAL FAT	38.3 g	VITAMIN D RI	25.6 %
TOTAL FAT RI	54.8 %	VITAMIN D (IU)	51
SATURATED FATTY ACID	23.1 g	VITAMIN E ALPHA-TOCOPHEROL	2.398 mg
SATURATED FATTY ACID RI	115.5 %	VITAMIN E RI	20.0 %
MONO UNSATURATED FATTY ACID	12.1 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	11.346 µg
TRANS FATTY ACID (TFA) TOTAL	0.7 g	FOLATE RI	5.7 %
CHOLESTEROL	35.3 mg	PHOSPHORUS	253.1 mg
AVAILABLE CARBOHYDRATES	48.4 g	PHOSPHORUS RI	36.2 %
AVAILABLE CARBOHYDRATES RI	18.6 %	IRON	0.27 mg
SUGARS (MONO+DISACCHARIDES)	48.0 g	IRON RI	1.9 %
SUGARS (MONO+DISACCHARIDES) RI	53.3 %	MAGNESIUM	27.7 mg
POLYOLS	0.0 g	MAGNESIUM RI	7.4 %
STARCH	0.0 g	ZINC	1.10 mg
DIETARY FIBRE	0.0 g	ZINC RI	11.0 %
TOTAL PROTEIN	9.2 g	IODINE	8.68 µg
PROTEIN RI	18.4 %	IODINE RI	5.8 %
MILK PROTEIN	9.2 g	CALCIUM	298.1 mg
SALT	0.30 g	CALCIUM RI	37.3 %
SALT RI	5.1 %	CHLORIDE	264.98 mg



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SODIUM	121.3 mg	CHLORIDE RI	33.1 %
ORGANIC ACIDS	0.58 g	POTASSIUM	434.7 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	21.7 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	36.182 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	120	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.103 mg	SELENIUM	4.38 µg
VITAMIN B1 RI	9.4 %	SELENIUM RI	8.0 %
VITAMIN B2 RIBOFLAVIN	0.705 mg	CHROMIUM	10.31 µg
VITAMIN B2 RI	50.4 %	CHROMIUM RI	25.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	15.12 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	30.2 %
VITAMIN B12 CYANO-COBALAMINE	0.707 µg	ASH CONTENT	2.31 g
VITAMIN B12 RI	28.3 %		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	YES	YES	YES	YES	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0

*: excluding fully refined oil/fat

Legend : 1 = present 0 = absent



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Other substances of interest

ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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Legend : 1 = suitable 0 = not suitable

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

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	28.6 %	+/-1,5
Dry milk solids	35.2 %	+/-1,5
Milkfat	9.8 %	+/-0,5

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher : None