

## 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 with caramel

Certification Certified HALAL

Article: CHK-R30GOLD-E4-U70

Commodity code for EU: 1704.9030

### **Typical composition**

cocoa butter 30.0%; sugar 29.0%; whole **milk** powder 25.0%; **milk** sugar 5.5%; whey powder (**milk**) 5.0%; skimmed **milk** powder 2.5%; caramelised sugar 2.0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%; salt <1%

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

### **Delivery form**

EAN		Net weight
UC	5410522555257	2.500 KG
BOX	5410522555240	10.000 KG

Shape Callets
Amount 2,5KG/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 42BOX/PAL

Order quantity 10 KG (or multiply of this)

### **Packaging information**

Packaging unit	Packaging material	Identification code
UC	Bag	07-O

UC Bag 07-O BOX Box 20-PAP

#### Chemical limits Ref,Method

 MOISTURE
 max 1 %
 IOCCC1(1952)

 TOTAL FAT CONTENT
 37.1 %
 +/- 1.5
 IOCCC14(1972)

### Physical limits Ref.Method

Particle size: max. 8 % of the dry fatfree substance is > 30 micron. IOCCC38(1990)



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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	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	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://

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

18 Month (s) after production date

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

ENERGY VALUE	571 kcal	VITAMIN C L-ASCORBIC ACID	0.551 mg
ENERGY VALUE RI	28.5 %	VITAMIN C RI	0.7 %
ENERGY VALUE	2,388 kJ	VITAMIN D CALCIFEROL	1.352 μg
TOTAL FAT	37.1 g	VITAMIN D RI	27.0 %
TOTAL FAT RI	53.0 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	22.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.505 mg
SATURATED FATTY ACID RI	112.4 %	VITAMIN E RI	20.9 %
MONO UNSATURATED FATTY ACID	11.6 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	7.624 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	3.8 %
CHOLESTEROL	14.8 mg	PHOSPHORUS	219.7 mg
AVAILABLE CARBOHYDRATES	50.8 g	PHOSPHORUS RI	31.4 %
AVAILABLE CARBOHYDRATES RI	19.5 %	IRON	0.15 mg
SUGARS (MONO+DISACCHARIDES)	50.3 g	IRON RI	1.1 %
SUGARS (MONO+DISACCHARIDES) RI	55.9 %	MAGNESIUM	12.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	3.4 %
STARCH	0.0 g	ZINC	0.50 mg
DIETARY FIBRE	0.0 g	ZINC RI	5.0 %
TOTAL PROTEIN	8.0 g	IODINE	3.94 µg
PROTEIN RI	16.0 %	IODINE RI	2.6 %
MILK PROTEIN	8.0 g	CALCIUM	309.0 mg
SALT	0.51 g	CALCIUM RI	38.6 %
SALT RI	8.5 %	CHLORIDE	181.62 mg
SODIUM	205.0 mg	CHLORIDE RI	22.7 %
ORGANIC ACIDS	0.62 g	POTASSIUM	444.3 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	22.2 %



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POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.03 mg
ALCOHOL	0.00 g	MANGANESE RI	1.4 %
VITAMIN A RETINOL	13.131 μg	FLUORIDE	0.04 mg
VITAMIN A (IU)	44	FLUORIDE RI	1.3 %
VITAMIN B1 THIAMIN	0.102 mg	SELENIUM	5.19 μg
VITAMIN B1 RI	9.3 %	SELENIUM RI	9.4 %
VITAMIN B2 RIBOFLAVIN	0.647 mg	CHROMIUM	13.33 μg
VITAMIN B2 RI	46.2 %	CHROMIUM RI	33.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.153 mg	MOLYBDENUM	18.52 μg
VITAMIN B3 RI	1.0 %	MOLYBDENUM RI	37.0 %
VITAMIN B12 CYANO-COBALAMINE	0.319 μg	ASH CONTENT	2.42 g
VITAMIN B12 RI	12.8 %		

RI = Reference Intake

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

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply. Component Manufacturer **Nuts in Bulk** ( Applies when bought in small quantities that need re-packaging) Handled on In Product Processed in In Product Processed Handled Site on Site Same in Same Equipment Equipment Cereals containing GLUTEN and products thereof NO NO NO NO YES YES EGGS or its derivatives NO FISH or its derivatives 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 YES YES YES YES YES MILK (LACTOSE) or itsderivatives YES YES YES YES YES YES NUTS , tree nuts: NO NO NO YES YES NO CELERY, including celeriac and its derivatives NO NO NO NO NO NO MUSTARD, referring to all parts of the plant and derivatives NO NO NO NO YES YES thereof SESAME SEEDS or derivatives NO NO NO NO YES YES SULPHITES >10ppm – Sulphite quantity to be given in ppm YES NO NO NO NO YES

NO

NO

NO

NO

NO

NO

#### Other substances of interest

LUPIN seeds or derivatives

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
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0

<sup>\*:</sup> excluding fully refined oil/fat Legend : 1 = present 0 = absent



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### Other substances of interest

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	1		

FULLY REFINED SOYBEAN OIL/FAT

Legend: 1 = present 0 = absent

### **Dietary suitability information**

SUITABLE FOR VEGETARIANS SUITABLE FOR VEGANS 0

Legend:  $1 = \text{suitable} \quad 0 = \text{not suitable}$ 

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

Dry cocoa solids	31.9 %	+/-1,5
Dry milk solids	29.8 %	+/-1,5
Milkfat	7.1 %	+/-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 Dairy**

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

<sup>\*:</sup> excluding fully refined oil/fat

<sup>&</sup>quot;Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.