



CALLEBAUT[®]

ESTABLISHED 1911

CHK-R30GOLD-E4-U70

Product specification according to the legislation of EU

CLASSIC FINE FOODS (UK) LTD
18-20 BRUNEL ROAD
EAST ACTON
LONDON
LONDON
W3 7XR
UNITED KINGDOM

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	Gross 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)	

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)

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

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for customer 204450

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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Microbiological limits		Ref.Method
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/25g	ISO6579-1

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

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 %
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 %

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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

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT, EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

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
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	1		

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Other substances of interest

Legend : 1 = present 0 = absent

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Dietary suitability information

SUITABLE FOR VEGETARIANS

1

SUITABLE FOR VEGANS

0

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	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).

Printed on 31.05.2023 for customer CLASSIC FINE FOODS (UK) LTD

Evie De Vis

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