



CALLEBAUT[®]

ESTABLISHED 1911

CHM-MO-M-E0-X27

Product specification according to the legislation of EU

BRUYERRE S.A.
RUE F.L. BRUYERRE 30-34
6041 GOSSELIES
BELGIUM

Product Specification

Legal denomination :	Instant powder for chocolate mousse
Certification	RSPO MB #CU-RSPO SCC-818712
Article :	CHM-MO-M-E0-X27
Commodity code for EU :	1806.9039

Typical composition

Chocolate 70,0% (cocoa mass; skimmed **milk** powder; sugar; fat-reduced cocoa powder; emulsifier: **soya lecithin**; natural vanilla flavouring) ; sugar; glucose syrup; fully hydrogenated vegetable fat (palm kernel); **milk** proteins; emulsifier: mono- and diglycerides of fatty acids; stabiliser: E340ii; emulsifier: E472a

Delivery form

	EAN	Net weight
UC	5410522546019	0,800 KG
BOX	5410522546002	8,000 KG
Shape		Powder
Amount		0,8KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		42BOX/PAL
Order quantity 8 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 3,50 %		IOCCC1(1952)
TOTAL FAT CONTENT	22,1 %	+/- 1,0	IOCCC14(1972)

Physical limits

Not specified.

Ref.Method

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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2020 08:48:26

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Microbiological limits

Ref.Method

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	470 kcal	VITAMIN B12 RI	17,7 %
ENERGY VALUE RI	23,5 %	VITAMIN C L-ASCORBIC ACID	0,402 mg
ENERGY VALUE	1.968 kJ	VITAMIN C RI	0,5 %
TOTAL FAT	22,1 g	VITAMIN D CALCIFEROL	0,648 µg
TOTAL FAT RI	31,6 %	VITAMIN D RI	13,0 %
SATURATED FATTY ACID	15,8 g	VITAMIN D (IU)	26
SATURATED FATTY ACID RI	79,0 %	VITAMIN E ALPHA-TOCOPHEROL	1,162 mg
MONO UNSATURATED FATTY ACID	4,8 g	VITAMIN E RI	9,7 %
POLY UNSATURATED FATTY ACID	0,5 g	VITAMIN E (IU)	2
TRANS FATTY ACID (TFA) TOTAL	0,0 g	VITAMIN H BIOTIN	0,003 mg
CHOLESTEROL	0,6 mg	VITAMIN H RI	5,6 %
AVAILABLE CARBOHYDRATES	50,9 g	VITAMIN M FOLIC ACID	12,893 µg
AVAILABLE CARBOHYDRATES RI	19,6 %	VITAMIN M RI	6,4 %
SUGARS (MONO+DISACCHARIDES)	48,6 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	54,0 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	304,3 mg
STARCH	2,0 g	PHOSPHORUS RI	43,5 %
DIETARY FIBRE	7,3 g	IRON	10,44 mg
TOTAL PROTEIN	12,5 g	IRON RI	74,6 %
PROTEIN RI	25,0 %	MAGNESIUM	110,7 mg
MILK PROTEIN	7,9 g	MAGNESIUM RI	29,5 %
SALT	0,20 g	ZINC	1,98 mg
SALT RI	3,3 %	ZINC RI	19,8 %
SODIUM	78,5 mg	IODINE	5,35 µg
ORGANIC ACIDS	1,06 g	IODINE RI	3,6 %
TOTAL ALKALOIDS	0,48 g	CALCIUM	209,4 mg
POLY HYDROXYPHENOLS	1,10 g	CALCIUM RI	26,2 %
ALCOHOL	0,00 g	CHLORIDE	170,52 mg
VITAMIN A RETINOL	6,809 µg	CHLORIDE RI	21,3 %
VITAMIN A RI	0,9 %	POTASSIUM	747,4 mg
VITAMIN A (IU)	23	POTASSIUM RI	37,4 %
PROVITAMIN A BETA-CAROTENE	4,221 µg	MANGANESE	0,02 mg
VITAMIN B1 THIAMIN	0,149 mg	MANGANESE RI	0,9 %

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Fondé en 1911

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VITAMIN B1 RI	13,5 %	FLUORIDE	0,09 mg
VITAMIN B2 RIBOFLAVIN	0,519 mg	FLUORIDE RI	2,5 %
VITAMIN B2 RI	37,0 %	SELENIUM	5,31 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,594 mg	SELENIUM RI	9,7 %
VITAMIN B3 RI	3,7 %	CHROMIUM	39,80 µg
VITAMIN B5 PANTOIC ACID	1,015 mg	CHROMIUM RI	99,5 %
VITAMIN B5 RI	16,9 %	MOLYBDENUM	49,67 µg
VITAMIN B6 PYRIDOXIN	0,096 mg	MOLYBDENUM RI	99,3 %
VITAMIN B6 RI	6,9 %	ASH CONTENT	2,66 g
VITAMIN B12 CYANO-COBALAMINE	0,442 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	0	SESAME OIL	0
WHEAT	1	MUSTARD PRODUCTS	0
RYE	0	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	0		

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

"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 : None

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Yoko Vervliet

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