CHW-CLA-V-MAY-S35

Product specification according to the legislation of Australia

F. MAYER IMPORTS PTY LTD
AQIS REG. NO. 0042775C
2-8 MCPHERSON STREET, UNIT B1
BANKSMEADOW NSW 2019
AUSTRALIA

Product Specification

Legal denomination :	White chocolate
Certification	Certified HALAL
Item :	CHW-CLA-V-MAY-S35
Commodity code for SG :	1704.9020

Typical composition (rounded percentages)

sugar**;** cocoa butter**;** **milk** solids**;** emulsifier (**soy** lecithin)**;** vanillin

Contains: milk, soy

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

Effective from the 8th January, 2024, the specification based on Australian legislation now incorporates the Plain English Allergen Labelling (PEAL). Due to complexity of the supply chain and operation, imported products will continue to have existing labelling. Please rely on the specification based on Australian legislation as the reference for labelling purposes in Australia and New Zealand. Locally made products have implemented the changes above on the specification and labels accordingly.

Delivery form

	EAN	Net weight
BOX	5410522592368	12.500 KG

Shape	Callets
Amount per box/bag/each	12.5KG/BOX
Amount per pallet	50BOX/PAL

Order quantity 12.5 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.0 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % 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
COLIFORMS	max 10/g	ISO4832

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Microbiological limits		Ref.Method
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	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

12 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	2,387 kJ	VITAMIN C L-ASCORBIC ACID	0.399 mg
ENERGY VALUE	568 kcal	VITAMIN C RDA	1.3 %
TOTAL PROTEIN	6.0 g	VITAMIN D CALCIFEROL	1.321 µg
MILK PROTEIN	6.0 g	VITAMIN D RDA	52.8 %
CARBOHYDRATES	55.7 g	VITAMIN D (IU)	53
SUGARS (MONO+DISACCHARIDES)	54.8 g	VITAMIN E ALPHA-TOCOPHEROL	2.497 mg
POLYOLS	0.0 g	VITAMIN E (IU)	4
STARCH	0.0 g	FOLATE	8.902 µg
TOTAL FAT	36.0 g	FOLATE RDA	4.5 %
SATURATED FATTY ACID	21.6 g	SODIUM	75.2 mg
MONO UNSATURATED FATTY ACID	11.4 g	PHOSPHORUS	156.8 mg
POLY UNSATURATED FATTY ACID	1.2 g	PHOSPHORUS RDA	19.6 %
TRANS FATTY ACID (TFA) TOTAL	0.4 g	IRON	0.23 mg
CHOLESTEROL	25.0 mg	IRON RDA	2.3 %
ORGANIC ACIDS	0.38 g	MAGNESIUM	17.2 mg
DIETARY FIBRE	0.0 g	ZINC	0.68 mg
TOTAL ALKALOIDS	0.00 g	IODINE	5.38 µg
ALCOHOL	0.00 g	IODINE RDA	53.8 %
POLY HYDROXYPHENOLS	0.00 g	CALCIUM	184.8 mg
VITAMIN A RETINOL	66.957 µg	CALCIUM RDA	23.1 %
VITAMIN A (IU)	223	CHLORIDE	164.46 mg
VITAMIN B1 THIAMIN	0.065 mg	POTASSIUM	269.7 mg
VITAMIN B1 RDA	6.5 %	MANGANESE	0.01 mg
VITAMIN B2 RIBOFLAVIN	0.438 mg	FLUORIDE	0.01 mg
VITAMIN B2 RDA	29.2 %	SELENIUM	2.54 µg
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	CHROMIUM	5.40 µg
VITAMIN B3 RDA	0.0 %	MOLYBDENUM	8.44 µg
VITAMIN B12 CYANO-COBALAMINE	0.440 µg	ASH CONTENT	1.43 g
VITAMIN B12 RDA	22.0 %		

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

MILK PRODUCTS (EXCL. LACTITOL)	1	RYE	0
LACTOSE	1	GLUTEN	0
EGGS AND PRODUCTS THEREOF	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
SOY*	1	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED SOYBEAN OIL/FAT	1	HYBRIDIZED STRAINS OF CEREALS	0
FISH (INCL. SQUID)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	ALMONDS*	0
PEANUTS*	0	BRAZIL NUT*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
CELERY PRODUCTS	0	PECAN NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CASHEW NUT*	0
OATS	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	ALCOHOL	0
PORK	0	ASPARTAME	0
CHICKEN	0	BUCKWHEAT	0
FRUCTOSE	1	WHEAT B. GLUC. SYRUP INC. DEX.	0
MAIZE	1	BARLEY BASED GLUCOSE SYRUP	0
VANILLIN	1	LACTITOL	0

Legend : 1 = present 0 = absent

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 in chocolate part

Dry cocoa solids	29.3 %	+/-1,5
Dry milk solids	22.9 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Recommended storage temperature: 12 - 20 °C

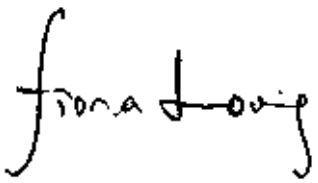
Kosher certification

Kosher : None

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Fiona Loong