



CHM-P36EL-LNE4-U70

Product specification according to the legislation of EU

E.M.F. TRADING LTD.
HARET SAKHR, LES OLIVIERS BUILDING
PASTEUR HOSPITAL
JOUNIEH
LEBANON

Product Specification

Legal denomination :	Couverture milk chocolate
Certification	Certified HALAL
Commercial name :	Lenôtre
	LENOTRE ELYSEE
Article :	CHM-P36EL-LNE4-U70
Commodity code for EU :	1806.2010

Typical composition

sugar; cocoa butter; whole **milk** powder; cocoa mass; skimmed **milk** powder; emulsifier: lecithins (**soya**); natural vanilla flavouring
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Products with "best before" until 20.09.2025 are not halal certified.

Delivery form

	EAN	Net weight
UC	3073416295978	2,500 KG
BOX	13073416295975	10,000 KG
Shape		Pistoles
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
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	37,2 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	500 - 650 mPa.s	IOCCC46(2000) & 10(1973)

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Physical limits	Ref.Method
CASSON YIELD VALUE	5,00 - 9,00 Pa
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC46(2000) & 10(1973)
	IOCCC38(1990)

Microbiological limits	Ref.Method
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/375g

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 under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)			
ENERGY VALUE	567 kcal	SUGARS (MONO+DISACCHARIDES)	46,8 g
TOTAL FAT	37,2 g	DIETARY FIBRE	2,5 g
SATURATED FATTY ACID	22,3 g	TOTAL PROTEIN	8,1 g
AVAILABLE CARBOHYDRATES	48,2 g	SALT	0,20 g

RI = Reference Intake

Legal data (calculated according to EU Directive 2000/36/EC)			
Dry cocoa solids	37,7 %	+/-1,5	
Dry fatfree cocoa solids	6,1 %	+/-0,5	
Dry milk solids	23,6 %	+/- 1	
Milkfat	5,6 %	+/-0,5	

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

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Valentine Detalle

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