



CHW-Q29SATI-E4-U72

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 :	White chocolate
Certification	Certified HALAL
Commercial name :	BLANC SATIN
Article :	CHW-Q29SATI-E4-U72
Commodity code for EU :	1704.9030

Typical composition

sugar; cocoa butter ; skimmed milk powder ; milkfat ; emulsifier: lecithins (soya) ; natural vanilla flavouring

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

Delivery form

	EAN	Net weight
UC	3073416403557	5,000 KG
BOX	13073416403554	20,000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL
Order quantity 20 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	34,8 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	750 - 1.000 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	3,00 - 6,00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.		IOCCC116(1990)

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for customer 3646

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Physical limits	Ref.Method
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Microbiological limits	Ref.Method
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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

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

Products with a "best before" date as of 25.03.2020 have a shelf life of 18 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	567 kcal	VITAMIN C L-ASCORBIC ACID	0,347 mg
ENERGY VALUE RI	28,3 %	VITAMIN C RI	0,4 %
ENERGY VALUE	2.371 kJ	VITAMIN D CALCIFEROL	1,377 µg
TOTAL FAT	34,8 g	VITAMIN D RI	27,5 %
TOTAL FAT RI	49,8 %	VITAMIN D (IU)	55
SATURATED FATTY ACID	20,9 g	VITAMIN E ALPHA-TOCOPHEROL	2,612 mg
SATURATED FATTY ACID RI	104,5 %	VITAMIN E RI	21,8 %
MONO UNSATURATED FATTY ACID	11,1 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1,1 g	FOLATE	8,535 µg
TRANS FATTY ACID (TFA) TOTAL	0,3 g	FOLATE RI	4,3 %
CHOLESTEROL	18,1 mg	PHOSPHORUS	134,5 mg
AVAILABLE CARBOHYDRATES	56,9 g	PHOSPHORUS RI	19,2 %
AVAILABLE CARBOHYDRATES RI	21,9 %	IRON	0,22 mg
SUGARS (MONO+DISACCHARIDES)	56,6 g	IRON RI	1,6 %
SUGARS (MONO+DISACCHARIDES) RI	62,8 %	MAGNESIUM	14,7 mg
POLYOLS	0,0 g	MAGNESIUM RI	3,9 %
STARCH	0,0 g	ZINC	0,58 mg
DIETARY FIBRE	0,0 g	ZINC RI	5,8 %
TOTAL PROTEIN	6,1 g	IODINE	4,61 µg
PROTEIN RI	12,1 %	IODINE RI	3,1 %
MILK PROTEIN	6,1 g	CALCIUM	158,4 mg

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SALT	0,16 g	CALCIUM RI	19,8 %
SALT RI	2,7 %	CHLORIDE	141,09 mg
SODIUM	64,4 mg	CHLORIDE RI	17,6 %
ORGANIC ACIDS	0,38 g	POTASSIUM	231,4 mg
TOTAL ALKALOIDS	0,00 g	POTASSIUM RI	11,6 %
POLY HYDROXYPHENOLS	0,00 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	47,348 µg	FLUORIDE	0,00 mg
VITAMIN A (IU)	158	FLUORIDE RI	0,0 %
VITAMIN B1 THIAMIN	0,059 mg	SELENIUM	1,76 µg
VITAMIN B1 RI	5,4 %	SELENIUM RI	3,2 %
VITAMIN B2 RIBOFLAVIN	0,378 mg	CHROMIUM	2,25 µg
VITAMIN B2 RI	27,0 %	CHROMIUM RI	5,6 %
VITAMIN B3/PP NIACIN/NICOTIN	0,000 mg	MOLYBDENUM	5,03 µg
VITAMIN B3 RI	0,0 %	MOLYBDENUM RI	10,1 %
VITAMIN B12 CYANO-COBALAMINE	0,381 µg	ASH CONTENT	1,27 g
VITAMIN B12 RI	15,3 %		

RI = Reference Intake

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

Dry cocoa solids	30,7 %	+/-1,5
Dry milk solids	20,8 %	+/- 1
Milkfat	4,2 %	+/-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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