

GARRI EHF. ICELAND
HÁDEGISMÓAR 2
110 REYKJAVIK
ICELAND

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Article : CHW-TS-22352E0-999
Alternative article number : E022352
Commodity code for EU : 1704.9030



Typical composition

sugar; cocoa butter; whole **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.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
BOX	8711177648323	1.360 KG	2.159 KG	275x358x119 MM	Corrugated American Case
Shape	truffle shells				
Amount	504pcs/UC				
Amount per pallet	108BOX/PAL				
Order quantity	1.36 KG (or multiply of this)				

Product characteristics

DIAMETER 25.0 mm
BASE COLOUR* creme-beige

*Colour information is subjective, no claims can be derived from this information

Chemical limits

MOISTURE max 1 %

Ref.Method

IOCCC1(1952)

Article : CHW-TS-22352E0-999

for customer 34891

Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

2024-01-10 11:40:27

Tel. : 076 597 83 00 Fax.: 076 597 64 93

p. 1 / 3



CHW-TS-22352E0-999

Product specification according to the legislation of EU

Physical limits

Ref.Method

Not specified.

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	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

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

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

ENERGY VALUE	581 kcal	SUGARS (MONO+DISACCHARIDES)	52.8 g
TOTAL FAT	38.2 g	DIETARY FIBRE	0.0 g
SATURATED FATTY ACID	23.0 g	TOTAL PROTEIN	5.8 g
AVAILABLE CARBOHYDRATES	53.2 g	SALT	0.21 g

RI = Reference Intake

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

Dry cocoa solids	32.1 %	+/-1,5
Dry milk solids	22.1 %	+/- 1
Milkfat	6.1 %	+/-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).

Printed on 2024-01-10 for customer GARRI EHF. ICELAND

Article : CHW-TS-22352E0-999

for customer 34891

Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

2024-01-10 11:40:27

Tel. : 076 597 83 00 Fax.: 076 597 64 93

p. 2 / 3

**MoNA
LISA®**

CHW-TS-22352E0-999

Product specification according to the legislation of EU



Katleen Vallons

Article : CHW-TS-22352E0-999

Barry Callebaut Decorations BV - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

Tel. : 076 597 83 00 Fax.: 076 597 64 93

for customer 34891

2024-01-10 11:40:27

p. 3 / 3