



Carna®

MXD-128MOUCHE6-Z61

Product specification according to the legislation of Switzerland

GARRI EHF. ICELAND
HÁDEGISMÓAR 2
110 REYKJAVIK
ICELAND

Product Specification

Legal denomination : Instant powder for chocolate mousse
Certification RSPO SG #CU-RSPO SCC-818712
Commercial name : Chocolate Mousse
Article : MXD-128MOUCHE6-Z61
Alternative article number : 62196
Commodity code for CH : 1806.9031
Country of production : Switzerland

Typical composition (rounded percentages)

sugar 41,5%; cocoa powder 16,0%; glucose syrup 15,0%; fully hydrogenated vegetable fat (palm kernel) 12,0%; fat-reduced cocoa powder 4,0%; modified starch 4,0%; emulsifier: E471, E472a, E472e 4,0%; **milk** proteins 1,0%; gelling agents: E407, E440 standardised with sugars 1,0%; cocoa butter <1%; skimmed **milk** powder <1%; flavouring <1%

Possible allergen cross contact during processing

May contain : Eggs

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight
UC	7610315003721	0,500 KG
BOX	7610315621963	3,000 KG
Amount		0,5KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		60BOX/PAL
Order quantity 3 KG (or multiply of this)		

Chemical limits

			Ref.Method
TOTAL FAT CONTENT	20,0 %	+/- 1,0	IOCCC14(1972)

Physical limits

Not specified.

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for customer 34891

Barry Callebaut Schweiz AG - Ringstrasse 19

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Microbiological limits

Ref.Method

TOTAL PLATE COUNT (CC)	max 5000/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/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

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

Products with a "best before" date as of 21.11.2023 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	474 kcal	VITAMIN C L-ASCORBIC ACID	0,039 mg
ENERGY VALUE RI	23,7 %	VITAMIN C RI	0,0 %
ENERGY VALUE	1 982 kJ	VITAMIN D CALCIFEROL	0,450 µg
TOTAL FAT	20,0 g	VITAMIN D RI	9,0 %
TOTAL FAT RI	28,6 %	VITAMIN D (IU)	18
SATURATED FATTY ACID	17,0 g	VITAMIN E ALPHA-TOCOPHEROL	1,932 mg
SATURATED FATTY ACID RI	85,0 %	VITAMIN E RI	16,1 %
MONO UNSATURATED FATTY ACID	7,7 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1,6 g	FOLATE	6,901 µg
TRANS FATTY ACID (TFA) TOTAL	0,5 g	FOLATE RI	3,5 %
CHOLESTEROL	0,1 mg	PHOSPHORUS	106,6 mg
AVAILABLE CARBOHYDRATES	64,6 g	PHOSPHORUS RI	15,2 %
AVAILABLE CARBOHYDRATES RI	24,9 %	IRON	6,44 mg
SUGARS (MONO+DISACCHARIDES)	50,0 g	IRON RI	46,0 %
SUGARS (MONO+DISACCHARIDES) RI	55,6 %	MAGNESIUM	57,6 mg
POLYOLS	0,0 g	MAGNESIUM RI	15,4 %
STARCH	4,8 g	ZINC	0,80 mg
DIETARY FIBRE	7,0 g	ZINC RI	8,0 %
TOTAL PROTEIN	5,0 g	IODINE	0,12 µg
PROTEIN RI	10,0 %	IODINE RI	0,1 %
MILK PROTEIN	1,0 g	CALCIUM	43,8 mg
SALT	0,00 g	CALCIUM RI	5,5 %
SALT RI	0,0 %	CHLORIDE	11,10 mg

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SODIUM	0,1 mg	CHLORIDE RI	1,4 %
ORGANIC ACIDS	0,38 g	POTASSIUM	246,8 mg
TOTAL ALKALOIDS	0,28 g	POTASSIUM RI	12,3 %
POLY HYDROXYPHENOLS	0,71 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	525,038 µg	FLUORIDE	0,04 mg
VITAMIN A (IU)	1 748	FLUORIDE RI	1,2 %
VITAMIN B1 THIAMIN	0,050 mg	SELENIUM	1,70 µg
VITAMIN B1 RI	4,5 %	SELENIUM RI	3,1 %
VITAMIN B2 RIBOFLAVIN	0,058 mg	CHROMIUM	21,66 µg
VITAMIN B2 RI	4,1 %	CHROMIUM RI	54,1 %
VITAMIN B3/PP NIACIN/NICOTIN	0,371 mg	MOLYBDENUM	26,41 µg
VITAMIN B3 RI	2,3 %	MOLYBDENUM RI	52,8 %
VITAMIN B12 CYANO-COBALAMINE	0,120 µg	ASH CONTENT	1,00 g
VITAMIN B12 RI	4,8 %		

RI = Reference Intake

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

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

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Other substances of interest

ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	1	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	0	SUITABLE FOR VEGANS	0
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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.

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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Lukas Pfirter

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Export annex : 100 % Composition

sugar 41,50%; cocoa powder 16,00%; glucose syrup 15,00%; fully hydrogenated vegetable fat (palm kernel) 12,00%; fat-reduced cocoa powder 4,10%; modified starch 4,00%; emulsifier: E471, E472a, E472e 3,90%; **milk** proteins 1,10%; gelling agents: E407, E440 standardised with sugars 1,00%; cocoa butter 0,90%; skimmed **milk** powder 0,45%; flavouring 0,05%

Sucrose	41,5 %
Cocoa butter	10,1 %
Milkfat	0,02 %
Milk Solids	1,38 %
Non fat cocoa solids	10,58 %

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