

Product Specification

Legal denomination :	Instant cocoa drink powder
Certification	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards.
Commercial name :	Fairtrade Choco 9.5 %
Article :	VM-61116-V23
Alternative article number :	75879
Commodity code for EU :	1806.9070 10

This is a preliminary product specification, not to be used as final product specification

Typical composition

sugar; whey solids (**milk**); fat-reduced cocoa powder 9,5%; fully hydrogenated vegetable fat (coconut); glucose syrup; **milk** proteins; **milk** sugar; stabiliser: E340, E452; salt; flavour enhancer: E508; anti-caking agent : E341; emulsifier: E471; flavouring

Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)

Delivery form

	EAN	Net weight
UC	7350022392304	1,000 KG
BOX	15701025290309	10,000 KG
Amount		1KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		60BOX/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 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	9,5 %	+ /- 0,5	IOCCC14(1972)

Physical limits

		Ref.Method
BULK DENSITY (UNTAPPED)	0,55 - 0,61 g/cm ³	IDF 134:2005

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 10.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2

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Product specification according to the legislation of EU

Microbiological limits

		Ref.Method
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

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

ENERGY VALUE	414 kcal	SUGARS (MONO+ DISACCHARIDES)	72,4 g
TOTAL FAT	9,5 g	DIETARY FIBRE	3,3 g
SATURATED#FATTY#ACID	8,9 g	TOTAL PROTEIN	4,0 g
AVAILABLE CARBOHYDRATES	76,3 g	SALT	0,90 g

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	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
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

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Other substances of interest

MAIZE	1	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN> 20 PPM	0	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	1	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

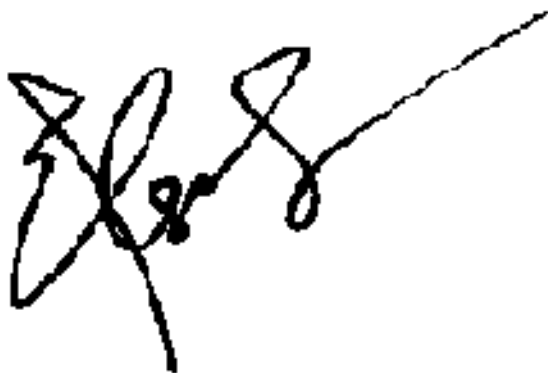
Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher : None

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