



CALLEBAUT

ESTABLISHED 1911

FMF-GOLD35-651

Product specification according to the legislation of EU

Product Specification

| | |
|--------------------------------|---|
| Legal denomination : | Filling with white chocolate with caramel |
| Certification | Certified HALAL |
| Commercial name : | Crema Gold |
| Article : | FMF-GOLD35-651 |
| Commodity code for CH : | 1901.9089 |

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

Typical composition

sugar; vegetable fat (sunflower, olive); whole **milk** powder; skimmed **milk** powder; White chocolate with caramel 8,0% (cocoa butter; sugar; whole **milk** powder; **milk** sugar; whey powder (**milk**); skimmed **milk** powder; caramelised sugar syrup 2,0%; emulsifier: sunflower lecithin; natural vanilla flavouring; salt) ; whey powder (**milk**); emulsifier: sunflower lecithin

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

Delivery form

| | EAN | Net weight |
|---|---------------|-------------------|
| EA | 5410522606447 | 5,000 KG |
| Amount per box/bag/each | | 5KG/EA |
| Amount per pallet | | 72EA/PAL |
| Order quantity 5 KG (or multiply of this) | | |

Chemical limits

| | | | Ref.Method |
|-------------------|---------|----------|-------------------|
| MOISTURE | max 1 % | | IOCCC1(1952) |
| TOTAL FAT CONTENT | 34,0 % | + /- 1,5 | IOCCC14(1972) |

Physical limits

| | Ref.Method |
|---|-------------------|
| Particle size : max. 8 % of the dry fatfree substance is > 30 micron. | IOCCC38(1990) |

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 | absent/g | ISO16649-2 |
| SALMONELLAE | absent/25g | ISO6579 |

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.

Article : FMF-GOLD35-651

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BEELGIUM 1911

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Shelf life

12 Month (s) after production date

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

| | | | |
|-------------------------|----------|------------------------------|--------|
| ENERGY VALUE | 556 kcal | SUGARS (MONO+ DISACCHARIDES) | 53,7 g |
| TOTAL FAT | 34,0 g | DIETARY FIBRE | 0,0 g |
| SATURATED#FATTY#ACID | 7,6 g | TOTAL PROTEIN | 8,3 g |
| AVAILABLE CARBOHYDRATES | 53,8 g | SALT | 0,49 g |

RI = Reference Intake

Storage conditions

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

Storage Temperature : 15 - 20 °C

Kosher certification

Kosher Dairy

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

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