



VM-21008-V46

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Whitener (powder)
Commercial name :	Whitener
Article :	VM-21008-V46
Commodity code for EU :	2106.9098 49

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

Typical composition

glucose syrup; fully hydrogenated vegetable fat (coconut); milk proteins; stabiliser: E340; stabiliser: E452; emulsifier: mono- and diglycerides of fatty acids; anti-caking agent: E551

Delivery form

	EAN	Net weight	Gross weight
UC	7340161405287	0,750 KG	
BOX	27340161405281	7,500 KG	

Amount	0,75KG/UC
Amount	0,75KG
Amount	10pcs/UC
Amount per box/bag/each	10UC/BOX
Amount per pallet	72BOX/PAL

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	35,0 %	+ /- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
Dosage in hot water (g/200ml)	2 - 12	ACCORDING TO TASTE

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
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

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Microbiological limits

Ref.Method

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	549 kcal	SUGARS (MONO+ DISACCHARIDES)	9,0 g
TOTAL FAT	35,0 g	DIETARY FIBRE	0,0 g
SATURATED#FATTY#ACID	32,2 g	TOTAL PROTEIN	4,0 g
AVAILABLE CARBOHYDRATES	54,3 g	SALT	0,76 g

RI = Reference Intake

Storage conditions

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

Recommended storage temperature: < 25 °C

Kosher certification

Kosher : None

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