



VM-21005-V46

Product specification according to the legislation of EU

Product Specification

| | |
|-------------------------|------------------|
| Legal denomination : | Topping (powder) |
| Commercial name : | Premium Topping |
| Article : | VM-21005-V46 |
| Commodity code for EU : | 0404.9021 00 |

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

Typical composition

skimmed milk powder; milk sugar; anti-caking agent : E341

Delivery form

| | EAN | Net weight | Gross weight |
|-----|----------------|------------|--------------|
| UC | 7340161405256 | 0,750 KG | |
| BOX | 27340161405250 | 7,500 KG | |

| | |
|-------------------------|-----------|
| Amount | 0,75KG/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 | max 0,5 % | IOCCC14(1972) |

Physical limits

| | | Ref.Method |
|-------------------------------|-------------------------------|--------------------|
| BULK DENSITY (TAPPED X100) | 0,67 - 0,75 g/cm ³ | IDF 134:2005 |
| Dosage in hot water (g/200ml) | 5 - 15 | 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 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

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Microbiological limits

Ref.Method

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 | 377 kcal | SUGARS (MONO+ DISACCHARIDES) | 72,8 g |
| TOTAL FAT | 0,6 g | DIETARY FIBRE | 0,0 g |
| SATURATED#FATTY#ACID | 0,3 g | TOTAL PROTEIN | 19,4 g |
| AVAILABLE CARBOHYDRATES | 72,8 g | SALT | 0,53 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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