

**CALLEBAUT**

FELSNUM 1911

W2-E4-U71**Product specification according to the legislation of EU**

ANNA GOLD HANDELS GMBH
 WARNECKESTRASSE 11
 1110 WIEN
 AUSTRIA

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Article : W2-E4-U71 **Reference :** 09594
Commodity code for EU : 1704.9030

Typical composition

sugar 46,5%; cocoa butter 29,5%; whole **milk** powder 23,5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%
 Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	5410522516777	2,500 KG
BOX	5410522516760	20,000 KG

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/BOX
Amount per pallet	30BOX/PAL
Order quantity 20 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 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	35,8 % +/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1.200 - 1.600 mPa.s	IOCCC46(2000)
Particle size : max. 3 % 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

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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 25.03.2020 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	569 kcal	VITAMIN C L-ASCORBIC ACID	0,447 mg
ENERGY VALUE RI	28,4 %	VITAMIN C RI	0,6 %
ENERGY VALUE	2.379 kJ	VITAMIN D CALCIFEROL	1,319 µg
TOTAL FAT	35,8 g	VITAMIN D RI	26,4 %
TOTAL FAT RI	51,2 %	VITAMIN D (IU)	53
SATURATED FATTY ACID	21,6 g	VITAMIN E ALPHA-TOCOPHEROL	2,375 mg
SATURATED FATTY ACID RI	107,8 %	VITAMIN E RI	19,8 %
MONO UNSATURATED FATTY ACID	11,4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1,1 g	FOLATE	9,222 µg
TRANS FATTY ACID (TFA) TOTAL	0,4 g	FOLATE RI	4,6 %
CHOLESTEROL	22,8 mg	PHOSPHORUS	177,9 mg
AVAILABLE CARBOHYDRATES	55,3 g	PHOSPHORUS RI	25,4 %
AVAILABLE CARBOHYDRATES RI	21,3 %	IRON	0,25 mg
SUGARS (MONO+DISACCHARIDES)	54,9 g	IRON RI	1,8 %
SUGARS (MONO+DISACCHARIDES) RI	61,0 %	MAGNESIUM	19,5 mg
POLYOLS	0,0 g	MAGNESIUM RI	5,2 %
STARCH	0,0 g	ZINC	0,78 mg
DIETARY FIBRE	0,0 g	ZINC RI	7,8 %
TOTAL PROTEIN	6,0 g	IODINE	6,09 µg
PROTEIN RI	12,0 %	IODINE RI	4,1 %
MILK PROTEIN	6,0 g	CALCIUM	209,5 mg
SALT	0,21 g	CALCIUM RI	26,2 %
SALT RI	3,6 %	CHLORIDE	186,46 mg
SODIUM	85,2 mg	CHLORIDE RI	23,3 %
ORGANIC ACIDS	0,38 g	POTASSIUM	305,9 mg

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TOTAL ALKALOIDS	0,00 g	POTASSIUM RI	15,3 %
POLY HYDROXYPHENOLS	0,00 g	MANGANESE	0,02 mg
ALCOHOL	0,00 g	MANGANESE RI	1,1 %
VITAMIN A RETINOL	44,788 µg	FLUORIDE	0,03 mg
VITAMIN A (IU)	149	FLUORIDE RI	0,8 %
VITAMIN B1 THIAMIN	0,071 mg	SELENIUM	3,29 µg
VITAMIN B1 RI	6,4 %	SELENIUM RI	6,0 %
VITAMIN B2 RIBOFLAVIN	0,494 mg	CHROMIUM	8,47 µg
VITAMIN B2 RI	35,3 %	CHROMIUM RI	21,2 %
VITAMIN B3/PP NIACIN/NICOTIN	0,000 mg	MOLYBDENUM	11,77 µg
VITAMIN B3 RI	0,0 %	MOLYBDENUM RI	23,5 %
VITAMIN B12 CYANO-COBALAMINE	0,494 µg	ASH CONTENT	1,66 g
VITAMIN B12 RI	19,8 %		

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	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	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
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0

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Other substances of interest

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

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.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	29,5 %	+/-1,5
Dry milk solids	23,0 %	+/- 1
Milkfat	6,3 %	+/-0,5

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 Dairy

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

Printed on 18.03.2025 for customer ANNA GOLD HANDELS GMBH

Evie De Vis

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GLOBAL STATEMENT ON ORIGIN OF SUGAR INGREDIENTS

We hereby confirm that the sugar used in Barry Callebaut products manufactured in the European Union, can have more than one origin source. Most of the sugar used is European (EU27) sugar, nevertheless we cannot exclude that non-European sugar is used as well. Today we do not limit or track the possible origins of raw sugar used in refineries due to the complexity of doing so. However, for approval Barry Callebaut has a team that initially qualifies and continuously evaluates suppliers from a quality, regulatory compliance and food safety perspective.

In all cases the sugar is standard quality sugar in accordance with Annex III Point B of Council regulation (EC) n° 1308/2013, complying with our strict quality standards.

In relation to the use of sugar in products of Barry Callebaut in Europe, we can confirm that they satisfy below origin criteria:

CTH, provided that:

- The total weight of non-originating materials of headings 17.01 and 17.02 used does not exceed 30 % of the weight of the product.

Global Supplier Quality

| Revision 2023.04.27 | Approved by VP Global Quality | Validity 2025.03.27

This statement is provided for general information purposes upon request of Barry Callebaut customers. It does not constitute formal legal or other professional advice or an opinion of any kind. Customers are encouraged to seek specific advice from their own legal counsel regarding legal or regulatory matters related to this statement. Barry Callebaut does not warrant or guarantee the accuracy or completeness of any information contained herein.

GLOBAL STATEMENT ON ORIGIN OF DAIRY INGREDIENTS FOR USE IN EUROPE

Barry Callebaut uses in Europe exclusively dairy ingredients from approved suppliers within the following countries in the European Union: Austria, Belgium, Czech Republic, Denmark, Estonia, Finland, France, Germany, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Spain, Slovakia, Slovenia, Sweden, as well as from United Kingdom, Iceland, Norway, Serbia, Switzerland, New Zealand and the US. Most of the dairy used is European dairy, nevertheless we cannot exclude that non-European dairy is used as well.

In relation to the use of dairy ingredients in products of Barry Callebaut in Europe, we can confirm that they satisfy below origin criteria:

CTH, provided that:

- the total weight of non-originating materials of Chapter 4 and heading 19.01 used does not exceed 10 % of the weight of the product

For approval Barry Callebaut has a team that initially qualifies and continuously evaluates suppliers from a quality, regulatory compliance and food safety perspective.

We are happy to assist you if you have further questions about the matter.

Global Supplier Quality

| Revision 2023.01.17 | Approved by VP Global Quality | Validity 2026.11.17

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