

VAN LEER

CHOCOLATES

EST. 1949

CHM-BL-0100301-048

Product specification according to the legislation of USA

LINNEA'S CANDY
4149 KARG INDUSTRIAL PARKWAY
KENT OH 44240
UNITED STATES

Product Specification

Legal denomination : Milk chocolate
Commercial name : Delft
Molding 108
Item : CHM-BL-0100301-048

Typical composition

sugar; cocoa butter; whole milk powder; unsweetened chocolate; nonfat dry milk; soy lecithin; natural flavor(s)
Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	56797004554	4.536 KG		
BOX	10056797004551	22.680 KG	23.433 KG	
Shape		Blocks		
Amount		10LB/UC		
Amount		10LB		
Amount per box/bag/each		5UC/BOX		
Amount per pallet		40BOX/PAL		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	32.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
40C-S27-20RPM-PS APPARENT VISC	5,885.0 - 8,090.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	80.0 - 110.0 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	23.5 - 32.4	INTERNAL METHOD
FINENESS (MICROMETER)	15.0 - 25.0 µm	INTERNAL METHOD

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954

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for customer 38318

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Microbiological limits		Ref.Method
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

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

ENERGY VALUE	531 kcal	VITAMIN A	RETINOL	38.261 µg
ENERGY VALUE	2,221 kJ	VITAMIN A	(IU)	127
CALORIES FROM FAT	288 kcal	VITAMIN B1	THIAMIN	0.076 mg
TOTAL PROTEIN	5.5 g	VITAMIN B2	RIBOFLAVIN	0.234 mg
MILK PROTEIN	4.2 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.379 mg
TOTAL CARBOHYDRATES	59.7 g	VITAMIN B12	CYANO-COBALAMINE	0.435 µg
SUGARS (MONO+DISACCHARIDES)	55.9 g	VITAMIN D	CALCIFEROL	1.993 µg
ADDED SUGARS	50.0 g	VITAMIN D	(IU)	80
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.263 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	3
STARCH	0.6 g	FOLATE		9.427 µg
TOTAL FAT	32.9 g	SODIUM		55.6 mg
SATURATED FATTY ACID	19.8 g	VITAMIN C	L-ASCORBIC ACID	0.972 mg
MONO UNSATURATED FATTY ACID	10.5 g	PHOSPHORUS		155.3 mg
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM		143.6 mg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	IRON		2.92 mg
CHOLESTEROL	13.7 mg	MAGNESIUM		41.8 mg
ORGANIC ACIDS	0.45 g	ZINC		0.89 mg
DIETARY FIBRE	2.1 g	IODINE		0.00 µg
TOTAL ALKALOIDS	0.13 g	CHLORIDE		120.76 mg
ALCOHOL	0.00 g	POTASSIUM		313.4 mg
POLY HYDROXYPHENOLS	0.33 g	ASH CONTENT		1.28 g

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Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	1	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

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.

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Additional information

Calculations according to CODEX.

Typical Cocoa Content

33.6 %

Storage conditions

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

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

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

Optional certifications and programs

Bonsucro Mass Balance	Bonsucro MB # CUC – ChoC – 846352 Bonsucro MB ingredients: sugar
Cocoa Horizons Foundation	Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Fair Trade	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards. Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)
Fair Trade Sourced Ingr Cocoa	Any reference to Fairtrade / FSI requires a valid Fairtrade certificate. FSI cocoa Fairtrade ingredients: cocoa
Fair Trade Sourced Ingr	Any reference to Fairtrade/FSI requires a valid Fairtrade certificate. Fairtrade ingredients: sugar (& vanilla if applicable)
Fair Trade USA Cocoa MB	Fair Trade Certified™ (Cocoa) by Fair Trade USA Inc. Fairtrade ingredients: cocoa
Fair Trade USA MB	Fair Trade Certified™(Ingredients)by Fair Trade USA Inc. Fairtrade Ingredients: cocoa, sugar and vanilla (when present)
Rainforest Alliance MB	Rainforest Alliance - cocoa MB Rainforest Alliance MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

Printed on 2025/11/10 for customer LINNEA'S CANDY

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Nova Guertin

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