

CHM-BL-0209301-081

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 : ACCENT MILK
Item : CHM-BL-0209301-081

Typical composition

sugar; whole milk powder; cocoa butter; unsweetened chocolate; soy lecithin; vanillin (artificial flavor)
Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight
BOX	56797047841	22.680 KG	
Shape		Blocks	
Amount		10LB	
Amount per box/bag/each		50LB/BOX	
Amount per pallet		50BOX/PAL	

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
COLOR CIE L	37.70 - 41.30	
40C-S27-20RPM-PS APPARENT VISC	8,000.0 - 10,000.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	108.8 - 136.0 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	32.0 - 40.0	INTERNAL METHOD
FINENESS (MICROMETER)	20.0 - 30.0 µm	INTERNAL METHOD

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

Item : CHM-BL-0209301-081

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.: +1 312 4967399

for customer 38318

2025/11/25 12:17:10

p. 1 / 4

CHM-BL-0209301-081

Product specification according to the legislation of USA

Microbiological limits

		Ref.Method
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	532 kcal	VITAMIN A	RETINOL	50.207 µg
ENERGY VALUE	2,226 kJ	VITAMIN A	(IU)	167
CALORIES FROM FAT	290 kcal	VITAMIN B1	THIAMIN	0.172 mg
TOTAL PROTEIN	6.8 g	VITAMIN B2	RIBOFLAVIN	0.275 mg
MILK PROTEIN	5.4 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.406 mg
TOTAL CARBOHYDRATES	57.5 g	VITAMIN B12	CYANO-COBALAMINE	0.572 µg
SUGARS (MONO+DISACCHARIDES)	53.4 g	VITAMIN D	CALCIFEROL	2.431 µg
ADDED SUGARS	46.1 g	VITAMIN D	(IU)	97
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.071 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	3
STARCH	0.7 g	FOLATE		11.601 µg
TOTAL FAT	33.2 g	SODIUM		76.2 mg
SATURATED FATTY ACID	19.8 g	VITAMIN C	L-ASCORBIC ACID	1.879 mg
MONO UNSATURATED FATTY ACID	10.5 g	PHOSPHORUS		200.8 mg
POLY UNSATURATED FATTY ACID	1.2 g	CALCIUM		199.7 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	IRON		2.77 mg
CHOLESTEROL	20.7 mg	MAGNESIUM		48.7 mg
ORGANIC ACIDS	0.55 g	ZINC		1.07 mg
DIETARY FIBRE	2.2 g	IODINE		0.68 µg
TOTAL ALKALOIDS	0.14 g	CHLORIDE		167.37 mg
ALCOHOL	0.00 g	POTASSIUM		383.4 mg
POLY HYDROXYPHENOLS	0.36 g	ASH CONTENT		1.68 g

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

Item : CHM-BL-0209301-081

for customer 38318

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

2025/11/25 12:17:10

Tel. : +1 312 4967300 Fax.: +1 312 4967399

p. 2 / 4

CHM-BL-0209301-081

Product specification according to the legislation of USA

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

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
--------------------------	---	---------------------	---

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.

Additional information

Calculations according to CODEX.

Item : CHM-BL-0209301-081

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.: +1 312 4967399

for customer 38318

2025/11/25 12:17:10

p. 3 / 4

CHM-BL-0209301-081

Product specification according to the legislation of USA

Additional information

Typical Cocoa Content

32.5 %

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 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 2025/11/25 for customer LINNEA'S CANDY



Douglas Torp

Item : CHM-BL-0209301-081

Barry Callebaut USA LLC - Suite 860 600 West Chicago Avenue

CHICAGO IL 60654 - UNITED STATES

Tel. : +1 312 4967300 Fax.: +1 312 4967399

for customer 38318

2025/11/25 12:17:10

p. 4 / 4