

CHM-F15A627-33-081

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 Light Milk
Item : CHM-F15A627-33-081

This preliminary specification has been provided for a factory trial sample. Factory trial materials are subject to minor adjustments in specifications or component levels to meet agreed specifications.

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	56797035039	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	30.0 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
COLOR CIE L	40.00 - 44.00	
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)	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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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	519 kcal	VITAMIN A	RETINOL	54.304 µg
ENERGY VALUE	2,170 kJ	VITAMIN A	(IU)	181
CALORIES FROM FAT	263 kcal	VITAMIN B1	THIAMIN	0.229 mg
TOTAL PROTEIN	6.9 g	VITAMIN B2	RIBOFLAVIN	0.524 mg
MILK PROTEIN	5.6 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.298 mg
TOTAL CARBOHYDRATES	60.5 g	VITAMIN B12	CYANO-COBALAMINE	0.451 µg
SUGARS (MONO+DISACCHARIDES)	56.7 g	VITAMIN D	CALCIFEROL	1.648 µg
ADDED SUGARS	48.8 g	VITAMIN D	(IU)	66
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	1.909 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	3
STARCH	0.6 g	FOLATE		10.723 µg
TOTAL FAT	30.0 g	SODIUM		77.5 mg
SATURATED FATTY ACID	18.0 g	VITAMIN C	L-ASCORBIC ACID	1.348 mg
MONO UNSATURATED FATTY ACID	9.4 g	PHOSPHORUS		199.3 mg
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM		203.6 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	IRON		2.68 mg
CHOLESTEROL	23.5 mg	MAGNESIUM		42.7 mg
ORGANIC ACIDS	0.56 g	ZINC		1.00 mg
DIETARY FIBRE	2.0 g	IODINE		3.40 µg
TOTAL ALKALOIDS	0.13 g	CHLORIDE		170.53 mg
ALCOHOL	0.00 g	POTASSIUM		357.6 mg
POLY HYDROXYPHENOLS	0.31 g	ASH CONTENT		1.83 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

28.3 %

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.

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

Printed on 2025/11/25 for customer LINNEA'S CANDY



Douglas Torp