



GIM-P1PLAIS-LN-606

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 flavored coating with hazelnuts
Commercial name : Lenôtre
Item : GIM-P1PLAIS-LN-606

Typical composition

sugar; hazelnuts; cocoa butter; whole milk powder; unsweetened chocolate; nonfat dry milk; lecithin (soy); ground vanilla beans

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Possible allergen cross contact during processing

May contain : Almonds

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	3073416295671	2.500 KG		
BOX	13073416295678	20.000 KG		
Amount		2.5KG/UC		
Amount per box/bag/each		8UC/BOX		
Amount per pallet		36BOX/PAL		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.	IOCCC116(1990)

Microbiological limits

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

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BC Manufacturing France - 19 Bld Michelet

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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/25g	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

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

ENERGY VALUE	557 kcal	VITAMIN B2 (DV)	30.9 %
ENERGY VALUE	2,333 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.357 mg
CALORIES FROM FAT	336 kcal	VITAMIN B3 (DV)	2.2 %
TOTAL PROTEIN	7.7 g	VITAMIN B12 CYANO-COBALAMINE	0.349 µg
PROTEIN (DV)	15.4 %	VITAMIN B12 (DV)	14.5 %
MILK PROTEIN	4.6 g	VITAMIN D CALCIFEROL	1.010 µg
TOTAL CARBOHYDRATES	50.6 g	VITAMIN D (DV)	5.0 %
TOTAL CARBOHYDRATES (DV)	18.4 %	VITAMIN D (IU)	40
SUGARS (MONO+DISACCHARIDES)	45.3 g	VITAMIN E ALPHA-TOCOPHEROL	7.045 mg
ADDED SUGARS	37.8 g	VITAMIN E (DV)	47.0 %
ADDED SUGARS (DV)	75.7 %	VITAMIN E (IU)	10
POLYOLS	0.0 g	FOLATE	21.726 µg
POLYDEXTROSE	0.00 g	FOLATE RDA	5.4 %
STARCH	0.3 g	SODIUM	60.7 mg
TOTAL FAT	38.9 g	SODIUM (DV)	2.6 %
TOTAL FAT (DV)	49.9 %	VITAMIN C L-ASCORBIC ACID	0.996 mg
SATURATED FATTY ACID	16.9 g	VITAMIN C (DV)	1.1 %
SATURATED FATTY ACID (DV)	84.6 %	PHOSPHORUS	213.1 mg
MONO UNSATURATED FATTY ACID	18.5 g	PHOSPHORUS (DV)	17.1 %
POLY UNSATURATED FATTY ACID	1.8 g	CALCIUM	195.9 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	CALCIUM (DV)	15.1 %
CHOLESTEROL	12.3 mg	IRON	2.63 mg
CHOLESTEROL (DV)	4.1 %	IRON (DV)	14.6 %
ORGANIC ACIDS	0.39 g	MAGNESIUM	58.6 mg
DIETARY FIBRE	2.8 g	MAGNESIUM (DV)	14.0 %

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DIETARY FIBRE (DV)	9.9 %	ZINC	1.11 mg
TOTAL ALKALOIDS	0.07 g	ZINC (DV)	10.1 %
ALCOHOL	0.00 g	IODINE	4.57 µg
POLY HYDROXYPHENOLS	0.17 g	IODINE (DV)	3.0 %
VITAMIN A RETINOL	25.154 µg	CHLORIDE	133.88 mg
VITAMIN A (IU)	84	POTASSIUM	405.5 mg
VITAMIN B1 THIAMIN	0.141 mg	POTASSIUM (DV)	8.6 %
VITAMIN B1 (DV)	11.7 %	ASH CONTENT	1.83 g
VITAMIN B2 RIBOFLAVIN	0.401 mg		

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.)*	1	COCONUT*	0
ALMONDS*	1	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	0	BARLEY (EXCL. GLUCOSE SYRUP)	0

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Other substances of interest

FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	1
VANILLIN	1		

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.

Storage conditions

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

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).

Printed on 2023/05/10 for customer LINNEA'S CANDY

Valentine Detalle

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