

VAN LEER

CHOCOLATES

EST. 1949

CHM-WA-0082301-053

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 : Bel Lactée 33% cacao
Item : CHM-WA-0082301-053

Typical composition

sugar; cocoa butter; Belgian unsweetened chocolate; whole milk powder; nonfat dry milk; milkfat; soy lecithin; natural vanilla extract

Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	20842030690	13.608 KG		
Shape		Wafer		
Amount		800CT/LB		
Amount per box/bag/each		30LB/BOX		
Amount per pallet		70BOX/PAL		

Product characteristics

COUNT PER POUND 700 - 900

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.2 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
40C-S27-20RPM-PS APPARENT VISC	3,500.0 - 5,000.0 cP	INTERNAL METHOD
40C-S27-20RPM-PS MACMICHAEL	47.6 - 68.0 °MM	INTERNAL METHOD
40C-S27-20RPM-PS TORQUE	14.0 - 20.0	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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for customer 38318

2025/11/10 07:29:12

p. 1 / 4

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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	539 kcal	VITAMIN A	RETINOL	45.974 µg
ENERGY VALUE	2,257 kJ	VITAMIN A	(IU)	153
CALORIES FROM FAT	307 kcal	VITAMIN B1	THIAMIN	0.086 mg
TOTAL PROTEIN	7.3 g	VITAMIN B2	RIBOFLAVIN	0.443 mg
MILK PROTEIN	6.0 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.164 mg
TOTAL CARBOHYDRATES	54.9 g	VITAMIN B12	CYANO-COBALAMINE	0.423 µg
SUGARS (MONO+DISACCHARIDES)	50.7 g	VITAMIN D	CALCIFEROL	1.267 µg
ADDED SUGARS	42.2 g	VITAMIN D	(IU)	51
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.392 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	4
STARCH	0.6 g	FOLATE		9.811 µg
TOTAL FAT	35.1 g	SODIUM		73.9 mg
SATURATED FATTY ACID	21.2 g	VITAMIN C	L-ASCORBIC ACID	0.382 mg
MONO UNSATURATED FATTY ACID	11.2 g	PHOSPHORUS		193.1 mg
POLY UNSATURATED FATTY ACID	1.2 g	CALCIUM		186.2 mg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	IRON		3.46 mg
CHOLESTEROL	22.2 mg	MAGNESIUM		42.6 mg
ORGANIC ACIDS	0.58 g	ZINC		1.02 mg
DIETARY FIBRE	2.0 g	IODINE		5.21 µg
TOTAL ALKALOIDS	0.13 g	CHLORIDE		161.25 mg
ALCOHOL	0.00 g	POTASSIUM		381.5 mg
POLY HYDROXYPHENOLS	0.33 g	ASH CONTENT		1.71 g

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p. 2 / 4

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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	1
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
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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p. 3 / 4

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Additional information

Calculations according to CODEX.

Typical Cocoa Content

33.3 %

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

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



Nova Guertin

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p. 4 / 4