



CALLEBAUT®
BELGIUM 1911

823NV-595

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
Certification Certified HALAL
Item : 823NV-595

'Belgium' refers to the country of the brand.

Typical composition

sugar; cocoa butter; whole milk powder; unsweetened chocolate; lecithin (soy); natural flavor(s)

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

Delivery form

	EAN	Net weight
UC	5410522231052	10.000 KG
BOX	5410522231045	20.000 KG

	Callets
Shape	10KG/UC
Amount	2UC/BOX
Amount per box/bag/each	30BOX/PAL
Amount per pallet	

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	36.2 % +/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

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
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2

Item : 823NV-595
Barry Callebaut Belgium N.V. - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 38318
823NV-595/US/00000000
2026/04/09 14:07:41
p. 1 / 4



CALLEBAUT®
BELGIUM 1911

823NV-595

Product specification according to the legislation of USA

Microbiological limits

Ref.Method

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	544 kcal	VITAMIN A	RETINOL	48.557 µg
ENERGY VALUE	2,275 kJ	VITAMIN A	(IU)	162
CALORIES FROM FAT	317 kcal	VITAMIN B1	THIAMIN	0.089 mg
TOTAL PROTEIN	7.0 g	VITAMIN B2	RIBOFLAVIN	0.492 mg
MILK PROTEIN	5.7 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.165 mg
TOTAL CARBOHYDRATES	53.9 g	VITAMIN B12	CYANO-COBALAMINE	0.470 µg
SUGARS (MONO+DISACCHARIDES)	49.9 g	VITAMIN D	CALCIFEROL	1.346 µg
ADDED SUGARS	41.9 g	VITAMIN D	(IU)	54
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.428 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	4
STARCH	0.6 g	FOLATE		10.559 µg
TOTAL FAT	36.2 g	SODIUM		82.1 mg
SATURATED FATTY ACID	21.8 g	VITAMIN C	L-ASCORBIC ACID	0.425 mg
MONO UNSATURATED FATTY ACID	11.5 g	PHOSPHORUS		210.4 mg
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM		206.3 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	IRON		3.43 mg
CHOLESTEROL	21.7 mg	MAGNESIUM		44.6 mg
ORGANIC ACIDS	0.54 g	ZINC		1.10 mg
DIETARY FIBRE	2.1 g	IODINE		5.79 µg
TOTAL ALKALOIDS	0.13 g	CHLORIDE		179.14 mg
ALCOHOL	0.00 g	POTASSIUM		411.7 mg
POLY HYDROXYPHENOLS	0.33 g	ASH CONTENT		1.86 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
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0

Item : 823NV-595
Barry Callebaut Belgium N.V. - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 38318
823NV-595/US/00000000
2026/04/09 14:07:41
p. 2 / 4



CALLEBAUT®
BELGIUM 1911

823NV-595

Product specification according to the legislation of USA

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

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

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.

Typical Cocoa Content 35.1 %

Item : 823NV-595
Barry Callebaut Belgium N.V. - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 38318
823NV-595/US/00000000
2026/04/09 14:07:41
p. 3 / 4



CALLEBAUT®

BELGIUM 1911

823NV-595

Product specification according to the legislation of USA

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).

Printed on 2026/04/09 for customer LINNEA'S CANDY

Evie De Vis