



CHM-Q35SA-513

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Milk chocolate
Article :	CHM-Q35SA-513
Commodity code for EU :	1806.2010
Country claim :	British Made

Typical composition

sugar 39.5%; whole milk powder 23.5%; cocoa butter 20.0%; cocoa mass 16.5%; emulsifier: lecithin <1%; natural vanilla flavouring <1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.
Made with West-African beans

Delivery form

	EAN	Net weight
BOX	5410522712049	10.000 KG
Shape		Buttons
Amount per box/bag/each		10KG/BOX
Amount per pallet		80BOX/PAL
Order quantity 10 KG (or multiply of this)		

Product characteristics

DIAMETER	22.0 - 30.0 mm
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Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.4 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,500 - 2,500 mPa.s	IOCCC46(2000)
CASSON YIELD VALUE	2.00 - 6.00 Pa	IOCCC46(2000) & 10(1973)
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
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

NutsinBulk 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



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Microbiological limits

Ref.Method

(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	554 kcal	VITAMIN C L-ASCORBIC ACID	0.446 mg
ENERGY VALUE RI	27.7 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,316 kJ	VITAMIN D CALCIFEROL	1.296 µg
TOTAL FAT	35.4 g	VITAMIN D RI	25.9 %
TOTAL FAT RI	50.6 %	VITAMIN D (IU)	52
SATURATED FATTY ACID	21.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.341 mg
SATURATED FATTY ACID RI	106.6 %	VITAMIN E RI	19.5 %
MONO UNSATURATED FATTY ACID	11.3 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	11.357 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	5.7 %
CHOLESTEROL	22.7 mg	PHOSPHORUS	239.3 mg
AVAILABLE CARBOHYDRATES	48.7 g	PHOSPHORUS RI	34.2 %
AVAILABLE CARBOHYDRATES RI	18.7 %	IRON	5.02 mg
SUGARS (MONO+DISACCHARIDES)	47.5 g	IRON RI	35.9 %
SUGARS (MONO+DISACCHARIDES) RI	52.7 %	MAGNESIUM	58.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	15.6 %
STARCH	0.9 g	ZINC	1.32 mg
DIETARY FIBRE	3.1 g	ZINC RI	13.2 %
TOTAL PROTEIN	8.0 g	IODINE	6.07 µg
PROTEIN RI	15.9 %	IODINE RI	4.0 %
MILK PROTEIN	6.0 g	CALCIUM	219.5 mg
SALT	0.22 g	CALCIUM RI	27.4 %
SALT RI	3.6 %	CHLORIDE	188.73 mg
SODIUM	86.5 mg	CHLORIDE RI	23.6 %
ORGANIC ACIDS	0.64 g	POTASSIUM	486.1 mg
TOTAL ALKALOIDS	0.20 g	POTASSIUM RI	24.3 %
POLY HYDROXYPHENOLS	0.49 g	MANGANESE	0.03 mg
ALCOHOL	0.00 g	MANGANESE RI	1.3 %
VITAMIN A RETINOL	12.969 µg	FLUORIDE	0.08 mg
VITAMIN A (IU)	43	FLUORIDE RI	2.2 %
VITAMIN B1 THIAMIN	0.103 mg	SELENIUM	6.05 µg
VITAMIN B1 RI	9.4 %	SELENIUM RI	11.0 %
VITAMIN B2 RIBOFLAVIN	0.526 mg	CHROMIUM	30.48 µg
VITAMIN B2 RI	37.5 %	CHROMIUM RI	76.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.248 mg	MOLYBDENUM	39.13 µg



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VITAMIN B3 RI	1.5 %	MOLYBDENUM RI	78.3 %
VITAMIN B12 CYANO-COBALAMINE	0.492 µg	ASH CONTENT	2.08 g
VITAMIN B12 RI	19.7 %		

RI = Reference Intake

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	36.5 %	+/-1,5
Dry fatfree cocoa solids	7.4 %	+/-0,5
Dry milk solids	22.9 %	+/- 1
Milkfat	6.3 %	+/-0,5

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher : None

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