

Issue of the Sheet N°: MS-044-N
Date: 14/02/2011
Print date: 9/02/2012

Revision of the Sheet N°: MS-044-M
Date: 10/02/2011
Item: 0040224002

Product Description White Chocolate
Country of Production Blanc Selection
Belgium

Ingredient List

Sugar - Cocoa butter - Whole milk powder - Emulsifier: soy lecithin (E322) - Natural vanilla flavouring.

<u>Ingredient</u>	<u>Percentage</u>
Sugar	: 45,7%
Cocoa butter	: 28,0%
Whole milk powder	: 25,7%
Emulsifier: soy lecithin (E322)	: 0,6%
Natural vanilla flavouring	+

Physical and Chemical Parameters

		Method
Total fat content	: 35,1 +/- 1,5%	O.I.C.C.C.
Viscosity	: 700-900 mPas	HAAKE RV 20 / CASSON / O.I.C.C.C.
Yield value	: 3-7 Pa	HAAKE RV 20 / CASSON / O.I.C.C.C.
Fineness	: max 3,0 % > 30µm	Sieve 317 mesh, hole 30 µm
Moisture	: max 1,0 %	O.I.C.C.C.

Typical values

Dry milk solids	: 25,5 %
Fat free dry milk solids	: 18,8 %
Dry cocoa solids	: 28,0 %
Fat free dry cocoa solids	: 0,0 %
Milk Fat	: 6,7 %
Cocoa butter	: 28,0 %

Nutritional Information

(Average per 100g / Indicative Values)

Total fat	: 35,1	g/100g
Of which: -Saturated fats	: 21,6	g/100g
-Mono unsaturated fats	: 12,1	g/100g
-Poly unsaturated fats	: 1,3	g/100g
-Trans fatty acids	: 0,3	g/100g
-Milk fat	: 6,7	g/100g
-Cholesterol	: 26,73	mg/100g
Carbohydrates	: 55,6	g/100g
Of which: -Starch	: 0,0	g/100g
-Sugars	: 55,6	g/100g
-Lactose	: 9,8	g/100g
-Saccharose	: 45,8	g/100g
-Polyols	: 0,0	g/100g
Proteins	: 6,4	g/100g
Of which: -Milk proteins	: 6,4	g/100g
Fibers	: 0,0	g/100g
Energy	: 564	kcal/100g
Energy	: 2353	kJ/100g
Vitamin A	: 80,0	ug/100g
Sodium	: 93,0	mg/100g

The nutritional values are all indicative data. The values originate from theoretical results. The expressed data comprise relevant nutritional components only. Therefore the sum does not equal 100%

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	Max	Units
Total plate count :	5000	/g
Yeast :	50	/g
Moulds :	50	/g
Enterobacteriaceae :	10	/g
Salmonella :	absent	/25g
Coliforms :	10	/g
E. Coli :	absent	/g

GMO Information

No specific labeling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and 1830/2003 of 22 September 2003

Irradiation Information

As our product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 2000/13

Quality Information

BRC Global Standard: Food

Pest control details and sanitation

SGS Sanitec nv. Contract

Storage conditions

Solid form : 16 - 20 °C, max 60 % relative humidity
Liquid form : 45 - 50°C, max 60% relative humidity

Packaging

Solid form (drops) : 20 kg bag 2x5 kg bag
Solid form (block) : 5x5 kg bloc

Shelf life

Solid form (drops) : 12 months in an area free from foreign flavours
Solid form (block) : 18 months in an area free from foreign flavours
Liquid form : 4 weeks in tanks
(Slow agitation with minimum clearance to ensure movement of the entire mass)

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Allergen Information

	0 : Free from	1 : Contains	(?) : May contain traces (for soya < 1ppm)
Cereals containing gluten and products thereof :	0		
Crustaceans and products thereof :	0		
Eggs and products thereof :	0		
Fish and products thereof :	0		
Peanuts and products thereof :	0		
Soybeans and products thereof :	1		
Milk and products thereof (including lactose) :	1		
Nuts and products thereof :	0		
Celery and products thereof :	0		
Mustard and products thereof :	0		
Sesame seeds and products thereof :	0		
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10 mg/litre expressed as SO ₂ :	0		
Lupin and products thereof :	0		
Molluscs and products thereof :	0		
Maize and products thereof :	0		
Cocoa and products thereof :	?		
Yeast and products thereof :	0		
Legumes/pulses and products thereof :	0		
Fruit and products thereof :	0		
Glutamates :	0		
Benzoic acids and parabens :	0		
Azo dyes :	0		
Cinnamon :	0		
Vanillin :	1		
Umbelliferae :	0		
Beef :	0		
Pork :	0		
Chicken :	0		
Buckwheat :	0		
Aspartame :	0		
BHA/BHT :	0		

Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins
- Heavy metals
- Pesticide residues
- Dioxine
- Polycyclic aromatic hydrocarbon (PAH)
- Microbiology

On its manufactured products, Belcolade monitors the above mentioned contaminants by using a sampling plan based upon risk analysis.

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