



Product Specification

HB2734ABBUC0010A00

Sales code 1149051

Effective Date 12-Jan-2025

Printed Date 12-Jan-2025

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Cargill NV
Cargill Cocoa and Chocolate
Drève Gustave Fache 13, 7700 Mouscron (Belgium)

Tel +32 (0)56 85 36 00
Fax +32 (0)56 85 36 01
www.cargillcocoachocolate.com

Please note that the address mentioned above does not refer to the manufacturing plant of this product, but to our head office for Cargill NV, division Cocoa & Chocolate

Cargill Cocoa & Chocolate is a trade name of Cargill NV. Registered office: Bedrijvenlaan 9, B-2800 Mechelen.

General Information

Product description

Form	Solid	
Shape	Button	
Packing Unit	Box	
Packing Unit Weight	10	kg

Shelf life and storage conditions

Duration in solid form	549	days
Moisture in solid form	1.5	%

Storage in a cool and dry place (15-20°C, relative humidity < 60%), free from foreign odours and/or direct sunlight

Ingredient Declaration

Ingredients: 47.0% Sugar, 28.9% Cocoa butter, 23.7% Whole MILK powder, < 1.0% Emulsifier (E322 (SOYA)), < 1.0% Vanilla flavouring.

Legal Declaration

The legal name(s) and legal value(s) expressed in % are subject to several minimum contents, based on the theoretical recipe and calculated after deduction of optional ingredient in compliance with the EU directive 2000/36/EC, as amended.

Agreed Specification

	Min
Total fat content	34
Cocoa solids	28
	Max
Moisture	1.5

Legal name(s)

EU Denomination	Suggestion: White chocolate
French Denomination	Suggestion: Chocolat blanc
German Denomination	Empfohlen: Weiße Schokolade

Other legal denomination possibilities:

White chocolate

EU Directive values

	Theoretical
Dry cocoa solids	29.0
Dry defatted cocoa solids	0.0
Cocoa fat	29.0



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Dry milk solids	23.1
Dry defatted milk solids	16.9
Milk fat	6.2
Cocoa and milk fat	35.2
Total vegetable fat (CBE)	0.0

Custom code / CN code	1704.90.30
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Nutritional Information

Average values per 100g

		Typical	UoM
Energy (kcal)		570.00	kcal
Energy (kJ)		2379.00	kJ
Fat	Total	35.45	g
Fat	saturated	21.50	g
Fat	mono-unsaturated	12.13	g
Fat	poly-unsaturated	1.49	g
Trans Fatty Acids		0.33	g
Trans Fatty Acids	on total fat	0.93	g/100g fat
Carbohydrates	Total	56.54	g
Carbohydrates	Sugars	55.32	g
Carbohydrates	Polyols	0.00	g
Carbohydrates	Starch	0.00	g
Dietary Fiber	Total	0.00	g
Protein		5.96	g
Salt		220.12	mg
Moisture		0.86	g
Ash		1.68	g

The mentioned nutritional values are indicative data.
They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data originates from literature and/or supplier technical information.
Energy values are calculated following the EU regulation 1169/2011, as amended.

Claims

Kosher dairy
Halal
Vegetarian
Lacto-vegetarian

Allergens



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	Present	May contain
Cereals containing gluten and products thereof	☐	☐
Wheat	☐	☐
Rye	☐	☐
Barley	☐	☐
Oat	☐	☐
Spelt	☐	☐
Kamut	☐	☐
Crustaceans and products thereof	☐	☐
Eggs and products thereof	☐	☐
Fish and products thereof	☐	☐
Peanuts and products thereof	☐	☐
Soybeans and products thereof	☒	☐
Milk and products thereof (including lactose)	☒	☐
Nuts and products thereof	☐	☐
Almond	☐	☐
Hazelnut	☐	☐
Walnut	☐	☐
Cashew	☐	☐
Pecan nut	☐	☐
Brazilian nut	☐	☐
Pistachio nut	☐	☐
Macadamia nut	☐	☐
Celery and products thereof	☐	☐
Mustard and products thereof	☐	☐
Sesame seeds and products thereof	☐	☐
Sulphur dioxide and sulphites	☐	☐
Lupin and products thereof	☐	☐
Molluscs and products thereof	☐	☐

Present => Allergen is present through the ingredients

May contain => Allergen may be present through cross-contamination of ingredients or via shared production lines

Sulphur dioxide < 10 ppm: allergen labelling not required

In accordance with EU regulation 1169/2011, as amended

Analytical Parameters

Physical parameters

	Min	Max	UoM	Method
Fineness Micrometer		25	µm	Internal Method

Microbiological Parameters

	Max	UoM	Method
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Total viable count		5000	CFU/g	ISO 4833-1
Moulds		50	CFU/g	ISO 21527
Yeasts		50	CFU/g	ISO 21527
Enterobacteriaceae		10	CFU/g	ISO 21528-2

		UoM	Method
Salmonella	absent	/250g	ISO 6579-1

Supplementary to the Method

refers to the latest edition of the stated reference methods; also, Cargill reserves the right to use internally validated methods, when verified in accordance to stated reference method(s)

Remarks

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This specification is valid till two years from printed date and supersedes all previous specifications of the same product.

Approved by:

Wout Cliteur

Cocoa and Chocolate FSQR Director for Europe