

VAN HOUTEN

CACAO PIONEERS

VM-75968-V17**Product specification according to the legislation of EU****Product Specification**

Legal denomination :	Instant cocoa drink powder
Certification	Any reference to Fairtrade (FT) requires a valid Fairtrade certificate. Traded to Fairtrade Standards.
Commercial name :	VH FT Choco
Article :	VM-75968-V17
Alternative article number :	75968
Commodity code for EU :	1806.9070 10

This is a preliminary product specification, not to be used as final product specification

Typical composition

sugar; whey powder (**milk**); fat-reduced cocoa powder 12,0%; skimmed **milk** powder; **milk** sugar; anti-caking agent : E341; salt; flavouring

Cocoa Horizons Foundation: cocoa ingredients. Supports the CocoaHorizons Foundation in countries where the program is operating.
Fairtrade ingredients: cocoa, sugar and vanilla (if applicable)

Delivery form

	EAN	Net weight
UC	7340161402071	1,000 KG
BOX	27340161402075	10,000 KG
Amount		1KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		72BOX/PAL
Order quantity 10 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 4 %		IOCCC1(1952)
TOTAL FAT CONTENT	1,7 %	+ /- 0,5	IOCCC14(1972)

Physical limits

		Ref.Method
BULK DENSITY (UNTAPPED)	0,72 - 0,82 g/cm ³	IDF 134:2005
BULK DENSITY (TAPPED X100)	0,81 - 0,87 g/cm ³	IDF 134:2005

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 10.000/g	ISO4833
YEASTS	max 50/g	ISO7954
MOULDS	max 50/g	ISO7954

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Microbiological limits**Ref.Method**

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	368 kcal	SUGARS (MONO+ DISACCHARIDES)	75,5 g
TOTAL FAT	1,7 g	DIETARY FIBRE	4,1 g
SATURATED#FATTY#ACID	1,0 g	TOTAL PROTEIN	8,3 g
AVAILABLE CARBOHYDRATES	76,7 g	SALT	0,93 g

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0

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FRUCTOSE	1	SHEANUT*	0
MAIZE	1	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN > 20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

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.

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: < 25 °C

Kosher certification**Kosher** : None

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