


PRODUCT SPECIFICATION

	Product name:	Caprimo Choco Purple
	Article number:	VM-55103-V17
	Weight:	10x1kg
	EU-number:	SE 1057 EG
	Country of origin:	Sweden
	Manufacturer:	Barry Callebaut Sweden AB
	Tariff code:	1806.9070
	Legal denomination:	Instant cocoa drink powder
	Recommended dosage: (hot water/hot milk)	150 ml: 18-21 g 180 ml: 21-24 g 200 ml: 23-26 g Hot water, approx. 80-85°C
	Ingredients: Sugar, fat-reduced cocoa powder (14.5%), skimmed <u>milk</u> powder, whey powder (<u>milk</u>), lactose (<u>milk</u>), glucose syrup, fully hydrogenated vegetable fat (coconut), anti-caking agent (E341), salt, stabiliser (E340, E452), <u>milk</u> protein, emulsifier (E471), flavouring.	

NUTRITION DECLARATION PER 100 g (By calculation based on literature data)

Energy	1600 kJ	380 kcal
Fat	4 g	
Of which		
Saturates	3.5 g	
Mono-unsaturates	0.7 g	
Polyunsaturates	0.1 g	
Carbohydrate	73 g	
Of which		
Sugars	72 g	
Polyols	0 g	
Starch	1.4 g	
Fibre	4.9 g	
Protein	9 g	
Salt	1 g	
Sodium	400 mg	
Transfatty acids	0 g	
Cholesterol	0.7 mg	

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ALLERGEN DECLARATION

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES ACCORDING TO DIRECTIVE 1169/2011/EU ANNEX II

		Present	Cross-contamination	Substance
1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	No	¹⁾
2	Crustaceans and products thereof	No	No	NA
3	Eggs and products thereof	No	No	NA
4	Fish and products thereof	No	No	NA
5	Peanuts and products thereof	No	No	NA
6	Soybeans and products thereof	No	No	NA
7	Milk and products thereof (including lactose)	Yes	Yes	Skimmed milk powder, whey powder, lactose, milk protein
8	Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No	No	NA
9	Celery and products thereof	No	No	NA
10	Mustard and products thereof	No	No	NA
11	Sesame seeds and products thereof	No	No	NA
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	No	No	NA
13	Lupin and products thereof	No	No	NA
14	Molluscs and products thereof	No	No	NA
1) Exception from an allergen declaration: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin				

CHEMICAL PARAMETERS

	Min	Max	Unit	Method
Moisture		4	%	IOCCC 1 (1952)

PRODUCT SPECIFICATION**PHYSICAL PARAMETERS**

	Min	Max	Unit	Method
Bulk density (tapped x100)	0.75	0.90	g/cm ³	IDF 134:1986

MICROBIOLOGICAL PARAMETERS

	Min	Max	Unit	Method
Total plate count	<1000	10000	cfu/g	ISO 4833
Enterobacteriace	<10	10	cfu/g	ISO 21528-2
Coliform 30°C	<10	<10	cfu/g	ISO 4832
E-Coli	<10	<10	cfu/g	ISO 16649-2
Yeast	<10	50	cfu/g	ISO 7954
Mould	<10	50	cfu/g	ISO 7954
Salmonella	Neg/25 g	Neg/25 g	cfu/g	ISO 6579

PACKAGING INFORMATION

	Unit	
EAN-code bag/sachet		
EAN-code carton		7350022395039
EAN-code pallet		7350022395039
Net weight per bag	g	1000
Units per carton		10
Net weight per carton	g	10000
Cartons per pallet		72
Net weight per pallet	kg	720
Cartons per layer		12
Layers per pallet		6
Gross weight per pallet	kg	770.7
Batch code: xxxxyyy Xxxxx = customer order number, yyy = pallet or big bag number		

STORAGE

Store in the original packaging in a cool, dry warehouse and away from odorous materials. Temperature should not exceed 25°C. Humidity should not exceed 70% RH.

SHELF LIFE

18 months from the date of manufacture and if stored at recommended conditions.

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ADDITIONAL PRODUCT INFORMATION

E-number	Type		Function
E340ii	Dipotassium monohydrogen phosphate		Stabiliser
E341iii	Tricalcium phosphate		Anti-caking agent
E452i	Sodium polyphosphate		Stabiliser
E471	Mono- and diglycerides of fatty acids		Emulsifier (<i>origin from edible vegetable oil</i>)
Flavouring	Type		
Vanillin	Artificial		
Suitability	Yes		No
Vegetarians	x		
Vegans			x
Kosher			x
Organic	Yes	No	If yes, attach certificate
		x	
Caffeine	Yes	No	If yes, fill in amount (mg/l)
	x		Approx. 26 mg/liter
Lactose	Yes	No	If yes, fill in amount (g/100g)
	x		Approx. 23 g/100 g
Quality certificates	Since		
FSSC 22000 Version 3.1	2017-08		
ISO TS 22002-1:2009	2017-08		

DECLARATION ON CONFORMITY

We hereby confirm that all cocoa products manufactured by Barry Callebaut Sweden AB are in compliance with the European food safety legislation (EU Regulation no. 852-2004) and Swedish Health Authorities.

We also confirm that the packaging used for these products is fit for food contact and fulfills the requirements as set out in the European legislation (EU Regulation 1935/2004 on materials and articles intended to come into contact with food and EU Regulation 2023/2006 on Good Manufacturing Practice for materials and articles to come in contact with food).

STATEMENT ON GMO

Hereby Barry Callebaut certifies that all raw materials used for the production of its food products

- Are from a non-GM source;
- fully comply with the European Regulations regarding this subject: EC/1829/2003 and EC/1830/2003 (applicable from 19/04/2004 onwards) regarding the marketing and labeling of GMO products;
- fully comply with the Russian legislation, in particular CU TR N° 022/2011 on Food Labeling;
- fully comply with the Swiss legislation, in particular in Ordinance VGVL of 23 November 2005.

No GMO labeling is required for our products manufactured in Europe, Russia and Switzerland under the above mentioned legislation.

PRODUCT SPECIFICATION**DECLARATION ON HALAL**

We hereby certify that the products mentioned above are in compliance with the following halal requirements:

- The product does not contain any ingredient of pork origin;
- The equipment used for manufacturing these products is not used for the manufacture of products of animal origin or products containing ingredients of animal origin (except 'milk and derived products from cows')

DECLARATION ON IONISING RADIATION

We hereby certify that none of the raw materials used in products manufactured by Barry Callebaut, nor the products themselves have been treated with ionising radiation.

STATEMENT ON COUNTRY OF ORIGIN

The countries of origin for raw materials are not typically shown on the Barry Callebaut specification. Barry Callebaut reserves the right to purchase raw materials from approved suppliers. They are audited against a food safety plan and must comply with high standards which match our own manufacturing site.

We get increasing requests from customers to reveal the source of the ingredient we use to make our chocolates and cocoa products. This information is normally not shared but, of course, it will be available during an audit of the manufacturing site when undertaking a traceability study for a product.

This information is only a snapshot of the actual situation and could obviously change if supplier contracts are changed.

However, we are well aware of the fact that some technical elements may be necessary to be shared. As such, we can disclose the following elements:

For chocolate sites only:

Cocoa products: primarily based on a blend of cocoa beans from West African origins

Soy lecithin: from Identity Preserved, non GMO source soy beans

Sugar: 100% sugar from beet or cane

Natural vanilla: from Bourbon vanilla pods on a maltodextrin carrier (from potatoes).