



VM-52301-V46

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Topping (powder)
Commercial name :	Topping
Article :	VM-52301-V46
Alternative article number :	75301
Commodity code for EU :	0404.9021 00

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

Typical composition

skimmed milk powder; milk sugar; anti-caking agent : E341

Delivery form

	EAN	Net weight	Gross weight
UC	7350022390089	0,750 KG	
BOX	7350022395084	7,500 KG	8,250 KG

Amount	0,75KG/UC
Amount per box/bag/each	10UC/BOX
Amount per pallet	72BOX/PAL
Order quantity 1 BOX (7,5 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	max 0,5 %	IOCCC14(1972)

Physical limits

		Ref.Method
BULK DENSITY (TAPPED X100)	0,67 - 0,75 g/cm ³	IDF 134:2005
Dosage in hot water (g/200ml)	5 - 15	ACCORDING TO TASTE

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 10.000/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

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

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Microbiological limits

Ref.Method

<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

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	377 kcal	SUGARS (MONO+DISACCHARIDES)	72,8 g
TOTAL FAT	0,6 g	DIETARY FIBRE	0,0 g
SATURATED FATTY ACID	0,3 g	TOTAL PROTEIN	19,4 g
AVAILABLE CARBOHYDRATES	72,8 g	SALT	0,53 g

RI = Reference Intake

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

Printed on 19.04.2023

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