



VM-50004-V39

Product specification according to the legislation of EU

Product Specification

Legal denomination : Skimmed milk powder
Certification Bio-EU certified Kiwa Certifiering AB SE-EKO-01
Commercial name : Organic Skimmed Milk P
Article : VM-50004-V39
Alternative article number : 75370
Commodity code for EU : 0402.1011 00

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

Typical composition

organic skimmed milk powder

Delivery form

| | EAN | Net weight |
|-----|----------------|------------|
| UC | 7350022393493 | 0,500 KG |
| BOX | 27350022393497 | 5,000 KG |

Amount 0,5KG/UC
Amount per box/bag/each 10UC/BOX
Amount per pallet 72BOX/PAL
Order quantity 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 4,50 % | | IOCCC1(1952) |
| TOTAL FAT CONTENT | 1,0 % | + /- 0,5 | IOCCC14(1972) |

Physical limits

| | | Ref.Method |
|----------------------------|-------------------------------|--------------|
| BULK DENSITY (TAPPED X100) | 0,50 - 0,57 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 |
| 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

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Tel. : Fax.:

05.09.2024 13:12:04

p. 1 / 3



VM-50004-V39

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Microbiological limits

Ref.Method

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 | 352 kcal | SUGARS (MONO+ DISACCHARIDES) | 49,1 g |
| TOTAL FAT | 1,0 g | DIETARY FIBRE | 0,0 g |
| SATURATED#FATTY#ACID | 0,6 g | TOTAL PROTEIN | 35,0 g |
| AVAILABLE CARBOHYDRATES | 49,1 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 |
| FRUCTOSE | 0 | SHEANUT* | 0 |
| MAIZE | 0 | HEARTNUT* | 0 |
| VANILLIN | 0 | CHINQUAPIN* | 0 |
| ALCOHOL | 0 | LYCHEE NUT* | 0 |
| ASPARTAME | 0 | BEECH NUT* | 0 |

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p. 2 / 3



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Other substances of interest

| | | | |
|--------------------------------|---|--------------|---|
| 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 |
|--------------------------|---|---------------------|---|

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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Mira Thorvaldsson

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p. 3 / 3