


PRODUCT SPECIFICATION

FOR PROFESSIONAL USE (ONLY)

	Product name:	Le Royal Gran Skimmed Milk
	Article number:	VM-11111-V39
	Weight:	500 g
	EU-number:	SE 1057 EG
	Country of origin:	Sweden
	Manufacturer:	Barry Callebaut Sweden AB
	Tariff code:	0402.1011.00
	Legal denomination:	Skimmed milk powder
	Recommended dosage:	150 ml: 5-7 g 180 ml: 6-8 g 200 ml: 7-9 g Hot water, approx. 80-85°C
Ingredients: Skimmed milk powder		

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

Energy	1500 kJ	360 kcal
Fat	0.8 g	
<i>Of which</i>		
Saturates	0.5 g	
Mono-unsaturates	0.3 g	
Polyunsaturates	0 g	
Carbohydrate	52 g	
<i>Of which</i>		
Sugars	52 g	
Polyols	0 g	
Starch	0 g	
Fibre	0 g	
Protein	36 g	
Salt	0.9 g	
Sodium	370 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
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)

PHYSICAL PARAMETERS

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

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

PACKAGING INFORMATION

	Unit	
EAN-code bag/sachet		7350022392434
EAN-code carton		15701025643402
EAN-code pallet		15701025643402
Net weight per bag	g	500
Units per carton		10
Net weight per carton	g	5000
Cartons per pallet		72
Net weight per pallet	kg	360
Cartons per layer		12
Layers per pallet		6
Gross weight per pallet	kg	410.7
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 65% RH.

SHELF LIFE

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

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ADDITIONAL PRODUCT INFORMATION

E-number	Type		Function
Not applicable			
Flavouring	Type		
Not applicable			
Suitability	Yes	No	
Vegetarians	x		
Vegans			x
Kosher	x		
Halal	x		
Caffeine	Yes	No	If yes, fill in amount (mg/l)
		x	Approx. (calculated on highest recommended dosage)
Lactose	Yes	No	If yes, fill in amount (g/100g)
	x		Approx. 55 g/100 g
Quality certificates	Since		
FSSC 22000 Version 3.1	2017-09		
ISO TS 22002-1:2009	2017-09		

DECLARATION ON CONFORMITY

We hereby confirm that all 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:

- 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 labelling of GMO products;
- fully comply with the Swiss legislation, in particular with Ordinance VGVL of 23 Nov. 2005;
- fully comply with the Russian legislation.

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

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;

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- 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')
- No alcohol has been added to the product(s) as ingredient. Some of these references may however contain natural flavours which have been produced by alcohol extraction. It is our interpretation and belief that no alcohol residues are still present in the final product(s) as listed seen the minor amount of flavor added and the heat treatment during processing.

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 chocolate 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)