

DISTRIBUTED BY:



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

**MONA
LISA®**

PEARLY WHITE GRANELLAS AAOS

Product Specification

Legal Denomination : Decorated White Chocolate
Product Name : Mona Lisa Pearly White Granellas
Product Sku : AAOS

Typical composition

sugar; cocoa butter; whole milk powder; nonfat dry milk; lactose (milk); whey powder (milk); color added; soy lecithin; confectioner's glaze (arabic gum); natural vanilla flavor

Possible allergen cross contact during processing

May contain : Tree nuts

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Product characteristics

DIAMETER 3.0 - 5.0 mm
BASE COLOUR* silver

*Colour information is subjective, no claims can be derived from this information

Chemical limits

MOISTURE max 1 %

Ref.Method

IOCC1(1952)

Physical limits

Not specified.

Ref.Method

Microbiological limits

TOTAL PLATE COUNT (CC) max 5,000/g
YEASTS max 50/g
MOULDS max 50/g
ENTEROBACTERIACEAE max 10/g
COLIFORMS max 10/g
E.COLI absent/g
SALMONELLAE absent/25g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
ISO6579

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

12 Month (s) after production date

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

ENERGY VALUE	515 kcal	VITAMIN B2 (DV)	35.3 %
ENERGY VALUE	2,154 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg
CALORIES FROM FAT	245 kcal	VITAMIN B3 (DV)	0.0 %
TOTAL PROTEIN	5.8 g	VITAMIN B12 CYANO-COBALAMINE	0.456 µg
PROTEIN (DV)	11.6 %	VITAMIN B12 (DV)	19.0 %
MILK PROTEIN	5.8 g	VITAMIN D CALCIFEROL	1.075 µg
TOTAL CARBOHYDRATES	63.5 g	VITAMIN D (DV)	5.4 %
TOTAL CARBOHYDRATES (DV)	23.1 %	VITAMIN D (IU)	43
SUGARS (MONO+DISACCHARIDES)	62.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.035 mg
ADDED SUGARS	51.5 g	VITAMIN E (DV)	13.6 %
ADDED SUGARS (DV)	102.9 %	VITAMIN E (IU)	3
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	7.644 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	1.9 %
STARCH	0.0 g	SODIUM	93.3 mg
TOTAL FAT	27.8 g	SODIUM (DV)	4.1 %
TOTAL FAT (DV)	35.6 %	VITAMIN C L-ASCORBIC ACID	0.378 mg
SATURATED FATTY ACID	16.7 g	VITAMIN C (DV)	0.4 %
SATURATED FATTY ACID (DV)	83.3 %	PHOSPHORUS	148.5 mg
MONO UNSATURATED FATTY ACID	8.9 g	PHOSPHORUS (DV)	11.9 %
POLY UNSATURATED FATTY ACID	0.9 g	CALCIUM	185.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	CALCIUM (DV)	14.2 %
CHOLESTEROL	13.8 mg	IRON	0.25 mg
CHOLESTEROL (DV)	4.6 %	IRON (DV)	1.4 %
ORGANIC ACIDS	0.58 g	MAGNESIUM	21.9 mg
DIETARY FIBRE	0.2 g	MAGNESIUM (DV)	5.2 %
DIETARY FIBRE (DV)	0.8 %	ZINC	0.62 mg
TOTAL ALKALOIDS	0.00 g	ZINC (DV)	5.7 %
ALCOHOL	0.00 g	IODINE	4.15 µg
POLY HYDROXYPHENOLS	0.00 g	IODINE (DV)	2.8 %
VITAMIN A RETINOL	34.927 µg	CHLORIDE	127.09 mg
VITAMIN A (IU)	116	POTASSIUM	297.0 mg
VITAMIN B1 THIAMIN	0.075 mg	POTASSIUM (DV)	6.3 %
VITAMIN B1 (DV)	6.3 %	ASH CONTENT	2.22 g
VITAMIN B2 RIBOFLAVIN	0.458 mg		

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Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	1
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	1
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Additional information

Calculations according to CODEX.

Typical Cocoa Content

25.3 %

Storage conditions

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

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).