

DISTRIBUTED BY:



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

**MoNA
LISA®**

RUBY CHOCOLATE CURLS

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Ruby couverture
Certification	Certified HALAL
Item Name :	Mona Lisa Ruby Chocolate Curls
Item Sku:	AALW

Typical composition

sugar; cocoa butter; whole milk powder; unsweetened chocolate; soy lecithin; citric acid; natural vanilla flavor

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Product characteristics

LENGTH	9.0 - 13.0 mm
WIDTH	3.3 - 5.2 mm
BASE COLOUR*	pink-purple

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

Chemical limits

MOISTURE	max 1 %
----------	---------

Ref.Method

IOCCC1(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

Ref.Method

ISO4833

ISO7954

ISO7954

ISO21528-2

Microbiological limits

COLIFORMS	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

Ref.Method

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

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory.

Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

DISTRIBUTED BY:



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

**MoNA
LISA®**

RUBY CHOCOLATE CURLS

Product specification according to the legislation of USA

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

ENERGY VALUE	553 kcal	VITAMIN B2 (DV)	37.3 %
ENERGY VALUE	2,312 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.066 mg
CALORIES FROM FAT	319 kcal	VITAMIN B3 (DV)	0.4 %
TOTAL PROTEIN	6.2 g	VITAMIN B12 CYANO-COBALAMINE	0.476 µg
PROTEIN (DV)	12.4 %	VITAMIN B12 (DV)	19.8 %
MILK PROTEIN	5.8 g	VITAMIN D CALCIFEROL	1.346 µg
TOTAL CARBOHYDRATES	55.0 g	VITAMIN D (DV)	6.7 %
TOTAL CARBOHYDRATES (DV)	20.0 %	VITAMIN D (IU)	54
SUGARS (MONO+DISACCHARIDES)	52.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.421 mg
ADDED SUGARS	44.2 g	VITAMIN E (DV)	16.1 %
ADDED SUGARS (DV)	88.3 %	VITAMIN E (IU)	4
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	10.041 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	2.5 %
STARCH	0.2 g	SODIUM	82.7 mg
TOTAL FAT	36.2 g	SODIUM (DV)	3.6 %
TOTAL FAT (DV)	46.4 %	VITAMIN C L-ASCORBIC ACID	0.431 mg
SATURATED FATTY ACID	21.8 g	VITAMIN C (DV)	0.5 %
SATURATED FATTY ACID (DV)	108.8 %	PHOSPHORUS	187.9 mg
MONO UNSATURATED FATTY ACID	11.5 g	PHOSPHORUS (DV)	15.0 %
POLY UNSATURATED FATTY ACID	1.1 g	CALCIUM	204.8 mg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	CALCIUM (DV)	15.8 %
CHOLESTEROL	21.9 mg	IRON	1.20 mg
CHOLESTEROL (DV)	7.3 %	IRON (DV)	6.7 %
ORGANIC ACIDS	0.90 g	MAGNESIUM	29.2 mg
DIETARY FIBRE	0.7 g	MAGNESIUM (DV)	6.9 %
DIETARY FIBRE (DV)	2.4 %	ZINC	0.89 mg
TOTAL ALKALOIDS	0.05 g	ZINC (DV)	8.1 %
ALCOHOL	0.00 g	IODINE	5.87 µg
POLY HYDROXYPHENOLS	0.25 g	IODINE (DV)	3.9 %
VITAMIN A RETINOL	13.404 µg	CHLORIDE	180.47 mg
VITAMIN A (IU)	45	POTASSIUM	328.9 mg
VITAMIN B1 THIAMIN	0.077 mg	POTASSIUM (DV)	7.0 %
VITAMIN B1 (DV)	6.4 %	ASH CONTENT	1.71 g
VITAMIN B2 RIBOFLAVIN	0.485 mg		

DISTRIBUTED BY:



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

**MoNA
LISA®**

RUBY CHOCOLATE CURLS

Product specification according to the legislation of USA

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

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
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	1		

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

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).