



**ARIYAN INTERNATIONAL INC.**  
Bridging Businesses Together

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# STANDARD SPECIFICATION OF WHITE CHOCOLATE COMPOUND BUTTONS

**Product Description:** Compound Chocolate is a product made from a combination of Vanilla Natural Flavor, Vegetable Fat and Sweeteners. It is used as a lower-cost alternative to true chocolate, as it uses less-expensive hard vegetable fats such as Coconut Oil or Palm Kernel Oil in place of the more expensive Cocoa Butter. It may also be known as "Compound Coating" or "Chocolatey Coating" when used as a coating for candy. It is often used in less expensive Chocolate bars to replace enrobed Chocolate on a product.

<b>Product Name:</b>	White Chocolate Compound Buttons.
<b>Product Description:</b>	White Chocolate Compound with sweet tasty.
<b>Composition:</b>	Sugar, Palm Kernel Oil, Vanilla Natural Flavor, Sunflower Lecithin (E442), Salt.
<b>Customer Category:</b>	Not recommended for the consumer who has special needs (Not for infant).
<b>Packaging &amp; Labeling:</b>	15, 20, 25/Kg. & 50/lbs/22.68/Kg. in carton (Packed in plastic bag with master – box).
<b>Content of Label:</b>	Name of the Product, Net Weight, Batch Number, Production Date, Expiry Date, Composition, Production by.
<b>Allergen Information:</b>	No Allergen (Dairy Free).
<b>Storage Requirement:</b>	Temperature 20 – 28 °C (68 – 82.4 °F), Dry ambiance (RH 50% Max).
<b>Shelf Life:</b>	12 Months at recommended storage conditions.

## Organoleptic, Physical and Chemical:

<b>Appearance &amp; Visual:</b>	Round-Button, Un-sticky
<b>Color:</b>	White
<b>Taste:</b>	Sweet
<b>Texture:</b>	Intact, Easy-Melting
<b>Diameter:</b>	15.0 – 17.0 mm.
<b>Width:</b>	4.0 – 7.0 mm.
<b>Weight (Per 10 Pcs):</b>	7.5 – 8.5 g.
<b>Moisture:</b>	2.0% Max.
<b>Heavy Metals<sup>(1)</sup>:</b>	
<b>AS</b>	1.0 mg/Kg. Max.
<b>Cd</b>	0.5 mg/Kg. Max.
<b>Pb</b>	1.0 mg/Kg. Max.
<b>Hg</b>	0.05 mg/Kg. Max.
<b>Sn</b>	40 mg/Kg. Max.





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## Microbiology<sup>(2)</sup>:

<b>Total Plate Count (TPC)</b>	5,000 Max.
<b>Enterobacteriaceae</b>	< 10
<b>Yeast and Mould</b>	50 Max.
<b>Salmonella</b>	Negative/25g.

## Documentation:

<b>RSPO Certification:</b>	Yes – Based on Raw Material with RSPO Certified.
<b>KOSHER Certification:</b>	Yes – Singapore Kashruth Services
<b>(1)</b>	Tested Every Batch
<b>(2)</b>	Tested periodically (Every 1 year) in accredited laboratory, refer to regulation 05.01.05 Chocolate Compound; Perka No: 05/2018 and Perka No: 13/2019

## Appendix: 1. Detail of Composition (%)

## Dark Compound Button

INGREDIENTS	PERCENTAGE
Refined Sugar	70.000
Palm Kernel Oil	29.000
Vanilla Natural Flavor	0.500
Sunflower Lecithin (E442)	0.400
Salt	0.100
<b>TOTAL</b>	<b>100.000</b>