



# CHD-N700COA-804

## Product specification according to the legislation of EU

BRUYERRE S.A.  
RUE F.L. BRUYERRE 30-34  
6041 GOSSELIES  
BELGIUM

### Product Specification

|                         |                           |
|-------------------------|---------------------------|
| Legal denomination :    | Dark couverture chocolate |
| Certification           | Certified HALAL           |
| Commercial name :       | OCOA                      |
| Article :               | CHD-N700COA-804           |
| Commodity code for EU : | 1806.2010                 |

### Typical composition

cocoa mass; sugar; emulsifier: **soya** lecithin; natural vanilla flavouring

Q Fermentation™ Program ingredients: Cocoa mass, cocoa powder (if present)

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

### Possible allergen cross contact during processing

#### May contain : Milk

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.

### Delivery form

|                                            | EAN            | Net weight |
|--------------------------------------------|----------------|------------|
| BOX                                        | 13073416099948 | 20,000 KG  |
| Shape                                      |                | Pistoles   |
| Amount per box/bag/each                    |                | 20KG/BOX   |
| Amount per pallet                          |                | 32BOX/PAL  |
| Order quantity 20 KG (or multiply of this) |                |            |

### Chemical limits

|                   |         |         | Ref.Method    |
|-------------------|---------|---------|---------------|
| MOISTURE          | max 1 % |         | IOCCC1(1952)  |
| TOTAL FAT CONTENT | 40,2 %  | +/- 1,5 | IOCCC14(1972) |

### Physical limits

|                                                                       | Ref.Method    |
|-----------------------------------------------------------------------|---------------|
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. | IOCCC38(1990) |

### Microbiological limits

|                        |             | Ref.Method |
|------------------------|-------------|------------|
| TOTAL PLATE COUNT (CC) | max 5.000/g | ISO4833    |
| YEASTS                 | max 50/g    | ISO7954    |

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for customer 5996

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| Microbiological limits |            | Ref.Method |
|------------------------|------------|------------|
| MOULDS                 | max 50/g   | ISO7954    |
| ENTEROBACTERIACEAE     | max 10/g   | ISO21528-2 |
| COLIFORMS              | max 10/g   | ISO4832    |
| E.COLI                 | absent/g   | ISO16649-2 |
| SALMONELLAE            | absent/25g | 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

24 Month (s) after production date

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

|                                |          |                            |           |
|--------------------------------|----------|----------------------------|-----------|
| ENERGY VALUE                   | 549 kcal | VITAMIN B12 RI             | 0,0 %     |
| ENERGY VALUE RI                | 27,4 %   | VITAMIN C L-ASCORBIC ACID  | 0,000 mg  |
| ENERGY VALUE                   | 2.297 kJ | VITAMIN C RI               | 0,0 %     |
| TOTAL FAT                      | 40,2 g   | VITAMIN D CALCIFEROL       | 1,777 µg  |
| TOTAL FAT RI                   | 57,5 %   | VITAMIN D RI               | 35,5 %    |
| SATURATED FATTY ACID           | 24,1 g   | VITAMIN D (IU)             | 71        |
| SATURATED FATTY ACID RI        | 120,5 %  | VITAMIN E ALPHA-TOCOPHEROL | 3,198 mg  |
| MONO UNSATURATED FATTY ACID    | 13,0 g   | VITAMIN E RI               | 26,7 %    |
| POLY UNSATURATED FATTY ACID    | 1,3 g    | VITAMIN E (IU)             | 5         |
| TRANS FATTY ACID (TFA) TOTAL   | 0,0 g    | VITAMIN H BIOTIN           | 0,000 mg  |
| CHOLESTEROL                    | 0,0 mg   | VITAMIN H RI               | 0,0 %     |
| AVAILABLE CARBOHYDRATES        | 30,8 g   | VITAMIN M FOLIC ACID       | 17,496 µg |
| AVAILABLE CARBOHYDRATES RI     | 11,8 %   | VITAMIN M RI               | 8,7 %     |
| SUGARS (MONO+DISACCHARIDES)    | 26,5 g   | VITAMIN K - PHYLLOQUINONES | 0,000 µg  |
| SUGARS (MONO+DISACCHARIDES) RI | 29,5 %   | VITAMIN K RI               | 0,0 %     |
| POLYOLS                        | 0,0 g    | PHOSPHORUS                 | 270,1 mg  |
| STARCH                         | 3,7 g    | PHOSPHORUS RI              | 38,6 %    |
| DIETARY FIBRE                  | 13,4 g   | IRON                       | 19,04 mg  |
| TOTAL PROTEIN                  | 8,4 g    | IRON RI                    | 136,0 %   |
| PROTEIN RI                     | 16,8 %   | MAGNESIUM                  | 170,4 mg  |
| MILK PROTEIN                   | 0,0 g    | MAGNESIUM RI               | 45,4 %    |
| SALT                           | 0,02 g   | ZINC                       | 2,38 mg   |
| SALT RI                        | 0,3 %    | ZINC RI                    | 23,8 %    |
| SODIUM                         | 7,1 mg   | IODINE                     | 0,00 µg   |
| ORGANIC ACIDS                  | 1,13 g   | IODINE RI                  | 0,0 %     |
| TOTAL ALKALOIDS                | 0,86 g   | CALCIUM                    | 47,1 mg   |
| POLY HYDROXYPHENOLS            | 2,15 g   | CALCIUM RI                 | 5,9 %     |
| ALCOHOL                        | 0,00 g   | CHLORIDE                   | 13,55 mg  |

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|               |                  |           |               |          |
|---------------|------------------|-----------|---------------|----------|
| VITAMIN A     | RETINOL          | 15,959 µg | CHLORIDE RI   | 1,7 %    |
| VITAMIN A     | RI               | 2,0 %     | POTASSIUM     | 707,0 mg |
| VITAMIN A     | (IU)             | 53        | POTASSIUM RI  | 35,3 %   |
| PROVITAMIN A  | BETA-CAROTENE    | 0,000 µg  | MANGANESE     | 0,00 mg  |
| VITAMIN B1    | THIAMIN          | 0,146 mg  | MANGANESE RI  | 0,1 %    |
| VITAMIN B1    | RI               | 13,3 %    | FLUORIDE      | 0,13 mg  |
| VITAMIN B2    | RIBOFLAVIN       | 0,146 mg  | FLUORIDE RI   | 3,6 %    |
| VITAMIN B2    | RI               | 10,4 %    | SELENIUM      | 4,83 µg  |
| VITAMIN B3/PP | NIACIN/NICOTIN   | 1,080 mg  | SELENIUM RI   | 8,8 %    |
| VITAMIN B3    | RI               | 6,7 %     | CHROMIUM      | 63,00 µg |
| VITAMIN B5    | PANTOIC ACID     | 0,583 mg  | CHROMIUM RI   | 157,5 %  |
| VITAMIN B5    | RI               | 9,7 %     | MOLYBDENUM    | 76,65 µg |
| VITAMIN B6    | PYRIDOXIN        | 0,073 mg  | MOLYBDENUM RI | 153,3 %  |
| VITAMIN B6    | RI               | 5,2 %     | ASH CONTENT   | 1,92 g   |
| VITAMIN B12   | CYANO-COBALAMINE | 0,000 µg  |               |          |

RI = Reference Intake

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

|                                       |   |                                    |   |
|---------------------------------------|---|------------------------------------|---|
| MILK PRODUCTS (EXCL. LACTITOL)        | 1 | HAZELNUTS, ALMONDS                 | 0 |
| LACTOSE                               | 1 | HAZELNUT OIL, ALMOND OIL           | 0 |
| EGGS AND PRODUCTS THEREOF             | 0 | OTHER NUTS *                       | 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 | SULPHUR DIOXIDE/ SULPHITES IN CONC | 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                | 1 |
| MAIZE                                 | 0 |                                    |   |

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

Other nuts \* : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

\*\* : excl. fully refined oil/fat

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

### Legal data (calculated according to EU Directive 2000/36/EC)

|                          |        |        |
|--------------------------|--------|--------|
| Dry cocoa solids         | 72,4 % | +/- 2  |
| Dry fatfree cocoa solids | 32,1 % | +/-1,5 |

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### Legal data (calculated according to EU Directive 2000/36/EC)

### Storage conditions

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

Storage Temperature : 12 - 20 °C

### Kosher certification

#### Kosher Dairy

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

Printed on 24.09.2020 for customer BRUYERRE S.A.

Valentine Detalle

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