

**CALLEBAUT**

FONDÉ EN 1911

811NV-120**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
Article :	811NV-120
Commodity code for EU :	1806.2010

Typical composition

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

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

This product is made in a facility that processes milk ingredients. Although this recipe is non-dairy by nature and it is produced on a dedicated dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

	EAN	Net weight
UC	5410522037234	5,000 KG
BOX	5410522114058	25,000 KG
Shape		Blocks
Amount		5KG/UC
Amount per box/bag/each		5UC/BOX
Amount per pallet		40BOX/PAL
Order quantity 25 KG (or multiply of this)		

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	36,6 % +/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1.200 - 1.600 mPa.s	IOCCC46(2000)
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
MOULDS	max 50/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832

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Microbiological limits		Ref.Method
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	551 kcal	VITAMIN B12 RI	0,0 %
ENERGY VALUE RI	27,6 %	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE	2.307 kJ	VITAMIN C RI	0,0 %
TOTAL FAT	36,6 g	VITAMIN D CALCIFEROL	1,625 µg
TOTAL FAT RI	52,3 %	VITAMIN D RI	32,5 %
SATURATED FATTY ACID	21,9 g	VITAMIN D (IU)	65
SATURATED FATTY ACID RI	109,7 %	VITAMIN E ALPHA-TOCOPHEROL	2,937 mg
MONO UNSATURATED FATTY ACID	11,9 g	VITAMIN E RI	24,5 %
POLY UNSATURATED FATTY ACID	1,2 g	VITAMIN E (IU)	4
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	45,8 g	VITAMIN M FOLIC ACID	11,254 µg
AVAILABLE CARBOHYDRATES RI	17,6 %	VITAMIN M RI	5,6 %
SUGARS (MONO+DISACCHARIDES)	43,1 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	47,9 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	162,6 mg
STARCH	2,2 g	PHOSPHORUS RI	23,2 %
DIETARY FIBRE	8,1 g	IRON	12,66 mg
TOTAL PROTEIN	5,1 g	IRON RI	90,5 %
PROTEIN RI	10,2 %	MAGNESIUM	102,6 mg
MILK PROTEIN	0,0 g	MAGNESIUM RI	27,4 %
SALT	0,01 g	ZINC	1,43 mg
SALT RI	0,2 %	ZINC RI	14,3 %
SODIUM	4,4 mg	IODINE	0,00 µg
ORGANIC ACIDS	0,69 g	IODINE RI	0,0 %
TOTAL ALKALOIDS	0,52 g	CALCIUM	28,5 mg
POLY HYDROXYPHENOLS	1,30 g	CALCIUM RI	3,6 %
ALCOHOL	0,00 g	CHLORIDE	8,56 mg
VITAMIN A RETINOL	14,647 µg	CHLORIDE RI	1,1 %
VITAMIN A RI	1,8 %	POTASSIUM	476,3 mg
VITAMIN A (IU)	49	POTASSIUM RI	23,8 %

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PROVITAMIN A BETA-CAROTENE	0,000 µg	MANGANESE	0,00 mg
VITAMIN B1 THIAMIN	0,086 mg	MANGANESE RI	0,2 %
VITAMIN B1 RI	7,9 %	FLUORIDE	0,10 mg
VITAMIN B2 RIBOFLAVIN	0,086 mg	FLUORIDE RI	3,0 %
VITAMIN B2 RI	6,2 %	SELENIUM	3,98 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,649 mg	SELENIUM RI	7,2 %
VITAMIN B3 RI	4,1 %	CHROMIUM	51,89 µg
VITAMIN B5 PANTOIC ACID	0,346 mg	CHROMIUM RI	129,7 %
VITAMIN B5 RI	5,8 %	MOLYBDENUM	63,13 µg
VITAMIN B6 PYRIDOXIN	0,043 mg	MOLYBDENUM RI	126,3 %
VITAMIN B6 RI	3,1 %	ASH CONTENT	1,21 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)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	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	56,0 %	+/-1,5
Dry fatfree cocoa solids	19,4 %	+/- 1

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Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Pareve

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.

Katrien Drieskens

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