

**CALLEBAUT**<sup>®</sup>

BELGIUM 1911

**VH-9401-01B****Product specification according to the legislation of EU**

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

**Product Specification**

**Legal denomination :** Dark chocolate  
**Certification** Certified HALAL  
**Commercial name :** BAKING DROPS L  
**Article :** VH-9401-01B  
**Commodity code for EU :** 1806.2030

**Typical composition**

cocoa mass 50.0%; sugar 48.5%; dextrose 1.0%; emulsifier: lecithins (**soya**) <1%

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	Gross weight	Dimensions (l x b x h)
BG	5410522650358	10.000 KG		
Shape		Chips		
Amount		6.500CT/KG		
Amount per box/bag/each		10KG/BG		
Amount per pallet		78BG/PAL		
Order quantity		10 KG (or multiply of this)		

**Packaging information**

Packaging unit	Packaging material	Identification code
BG	Bag	04-PE-LD

**Product characteristics**

COUNT PER KG	6,000 - 7,000 /kg
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**Chemical limits**

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	27.8 % +/- 1.5	IOCCC14(1972)

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Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 5996

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### Chemical limits Ref.Method

### Physical limits Ref.Method

Particle size : 12-30 % of the dry fatfree substance is > 30 micron. IOCCC116(1990)

### Microbiological limits Ref.Method

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
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

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 under below recommended storage conditions

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

ENERGY VALUE	504 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	25.2 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,107 kJ	VITAMIN D CALCIFEROL	1.230 µg
TOTAL FAT	27.8 g	VITAMIN D RI	24.6 %
TOTAL FAT RI	39.8 %	VITAMIN D (IU)	49
SATURATED FATTY ACID	16.7 g	VITAMIN E ALPHA-TOCOPHEROL	2.232 mg
SATURATED FATTY ACID RI	83.3 %	VITAMIN E RI	18.6 %
MONO UNSATURATED FATTY ACID	9.0 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	10.869 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.4 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	182.2 mg
AVAILABLE CARBOHYDRATES	52.4 g	PHOSPHORUS RI	26.0 %
AVAILABLE CARBOHYDRATES RI	20.2 %	IRON	13.97 mg
SUGARS (MONO+DISACCHARIDES)	49.5 g	IRON RI	99.8 %
SUGARS (MONO+DISACCHARIDES) RI	55.0 %	MAGNESIUM	115.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	30.7 %
STARCH	2.5 g	ZINC	1.60 mg
DIETARY FIBRE	9.1 g	ZINC RI	16.0 %
TOTAL PROTEIN	5.7 g	IODINE	0.00 µg
PROTEIN RI	11.5 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	31.9 mg

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SALT	0.01 g	CALCIUM RI	4.0 %
SALT RI	0.2 %	CHLORIDE	9.59 mg
SODIUM	5.0 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	0.77 g	POTASSIUM	534.3 mg
TOTAL ALKALOIDS	0.58 g	POTASSIUM RI	26.7 %
POLY HYDROXYPHENOLS	1.45 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	11.035 µg	FLUORIDE	0.11 mg
VITAMIN A (IU)	37	FLUORIDE RI	3.2 %
VITAMIN B1 THIAMIN	0.097 mg	SELENIUM	4.24 µg
VITAMIN B1 RI	8.8 %	SELENIUM RI	7.7 %
VITAMIN B2 RIBOFLAVIN	0.097 mg	CHROMIUM	55.36 µg
VITAMIN B2 RI	6.9 %	CHROMIUM RI	138.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.727 mg	MOLYBDENUM	67.35 µg
VITAMIN B3 RI	4.5 %	MOLYBDENUM RI	134.7 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.36 g
VITAMIN B12 RI	0.0 %		

RI = Reference Intake

**Allergens: presence as ingredient or through cross contact on production line**

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	1	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

**Other substances of interest**

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0

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### Other substances of interest

MAIZE	1	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent

\*: excluding fully refined oil/fat

### Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"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	49.5 %	+/-1,5
Dry fatfree cocoa solids	21.7 %	+/- 1

### Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.  
Recommended storage temperature: 12 - 20 °C

### Kosher certification

#### Kosher Dairy

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

Printed on 10.02.2026 for customer BRUYERRE S.A.

Evie De Vis

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