



CALLEBAUT®
BELGIUM 1911

811NV-T97

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-T97
Commodity code for EU : 1806.9039

Typical composition

cocoa mass 43.0%; sugar 43.0%; cocoa butter 13.0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%

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

Products with "best before" until 30.05.2025 are not halal certified.

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)
UC	5410522463170	0.875 KG		
BOX	5410522463156	5.250 KG		

Shape	Callets
Amount	0,875KG/UC
Amount per box/bag/each	6UC/BOX
Amount per pallet	56BOX/PAL
Order quantity 5.25 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	05-PP
	Box	21-PAP
	Film	04-PE-LD
BOX	Box	20-PAP

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9280 LEBBEKE - WIEZE - BELGIUM
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for customer 5996
811NV-T97/EU/00000000
12.01.2026 13:00:00
p. 1 / 4



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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
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	551 kcal	VITAMIN C	L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.6 %	VITAMIN C RI		0.0 %
ENERGY VALUE	2,307 kJ	VITAMIN D	CALCIFEROL	1.625 µg
TOTAL FAT	36.6 g	VITAMIN D RI		32.5 %
TOTAL FAT RI	52.3 %	VITAMIN D (IU)		65
SATURATED FATTY ACID	21.9 g	VITAMIN E	ALPHA-TOCOPHEROL	2.937 mg
SATURATED FATTY ACID RI	109.7 %	VITAMIN E RI		24.5 %
MONO UNSATURATED FATTY ACID	11.9 g	VITAMIN E (IU)		4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE		11.254 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI		5.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS		162.6 mg
AVAILABLE CARBOHYDRATES	45.8 g	PHOSPHORUS RI		23.2 %
AVAILABLE CARBOHYDRATES RI	17.6 %	IRON		12.66 mg
SUGARS (MONO+DISACCHARIDES)	43.1 g	IRON RI		90.5 %
SUGARS (MONO+DISACCHARIDES) RI	47.9 %	MAGNESIUM		102.6 mg
POLYOLS	0.0 g	MAGNESIUM RI		27.4 %
STARCH	2.2 g	ZINC		1.43 mg
DIETARY FIBRE	8.1 g	ZINC RI		14.3 %

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811NV-T97/EU/00000000

12.01.2026 13:00:00

p. 2 / 4



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TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.5 mg
SALT	0.01 g	CALCIUM RI	3.6 %
SALT RI	0.2 %	CHLORIDE	8.56 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	476.3 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.8 %
POLY HYDROXYPHENOLS	1.30 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	14.647 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	49	FLUORIDE RI	3.0 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.98 µg
VITAMIN B1 RI	7.9 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.89 µg
VITAMIN B2 RI	6.2 %	CHROMIUM RI	129.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.649 mg	MOLYBDENUM	63.13 µg
VITAMIN B3 RI	4.1 %	MOLYBDENUM RI	126.3 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.21 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
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811NV-T97/EU/00000000

12.01.2026 13:00:00

p. 3 / 4



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Other substances of interest

PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	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	56.0 %	+/-1,5
Dry fatfree cocoa solids	19.4 %	+/- 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).

Products with "best before" until 29.05.2025 are not kosher certified and do not carry the kosher sign on the label.

Printed on 12.01.2026 for customer BRUYERRE S.A.

Evie De Vis

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p. 4 / 4