



CALLEBAUT®
BELGIUM 1911

CHM-VR-Z3S-E0-U68

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Milk chocolate vermicelli
Certification Certified HALAL
Commercial name : Milk Vermicelli
Article : CHM-VR-Z3S-E0-U68
Commodity code for EU : 1806.9039

'Belgium' refers to the country of the brand.

Typical composition

sugar 55.5%; cocoa butter 17.0%; whole **milk** powder 15.0%; cocoa mass 12.5%; natural vanilla flavouring <1%

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

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	5410522748802	1.000 KG		85x160x290 MM	Lam. stand-up plastic bag
BOX	5410522748796	6.000 KG		390x260x185 MM	Corrugated American Case

Shape Vermicelli
Amount 1KG/UC
Amount per box/bag/each 6UC/BOX
Amount per pallet 84BOX/PAL
Order quantity 6 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Product characteristics

SIEVE FRACTION 0.8 - 2.7 mm

Chemical limits

MOISTURE max 2 %

Ref.Method

IOCCC1(1952)

Physical limits

Particle size : min 20 % of the dry fatfree substance is > 30 microns.

Ref.Method

IOCCC116(1990)

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for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

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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

18 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	522 kcal	VITAMIN C L-ASCORBIC ACID	0.286 mg
ENERGY VALUE RI	26.1 %	VITAMIN C RI	0.4 %
ENERGY VALUE	2,185 kJ	VITAMIN D CALCIFEROL	1.060 µg
TOTAL FAT	27.7 g	VITAMIN D RI	21.2 %
TOTAL FAT RI	39.5 %	VITAMIN D (IU)	42
SATURATED FATTY ACID	16.7 g	VITAMIN E ALPHA-TOCOPHEROL	1.888 mg
SATURATED FATTY ACID RI	83.5 %	VITAMIN E RI	15.7 %
MONO UNSATURATED FATTY ACID	8.9 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.8 g	FOLATE	8.320 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	4.2 %
CHOLESTEROL	14.6 mg	PHOSPHORUS	161.2 mg
AVAILABLE CARBOHYDRATES	61.5 g	PHOSPHORUS RI	23.0 %
AVAILABLE CARBOHYDRATES RI	23.6 %	IRON	3.90 mg
SUGARS (MONO+DISACCHARIDES)	60.8 g	IRON RI	27.8 %
SUGARS (MONO+DISACCHARIDES) RI	67.6 %	MAGNESIUM	42.4 mg
POLYOLS	0.0 g	MAGNESIUM RI	11.3 %
STARCH	0.7 g	ZINC	0.91 mg
DIETARY FIBRE	2.4 g	ZINC RI	9.1 %
TOTAL PROTEIN	5.3 g	IODINE	3.90 µg
PROTEIN RI	10.7 %	IODINE RI	2.6 %
MILK PROTEIN	3.9 g	CALCIUM	142.3 mg
SALT	0.14 g	CALCIUM RI	17.8 %
SALT RI	2.3 %	CHLORIDE	121.87 mg
SODIUM	55.8 mg	CHLORIDE RI	15.2 %
ORGANIC ACIDS	0.45 g	POTASSIUM	334.9 mg
TOTAL ALKALOIDS	0.15 g	POTASSIUM RI	16.7 %

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POLY HYDROXYPHENOLS	0.38 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.8 %
VITAMIN A RETINOL	44.200 µg	FLUORIDE	0.05 mg
VITAMIN A (IU)	147	FLUORIDE RI	1.4 %
VITAMIN B1 THIAMIN	0.070 mg	SELENIUM	3.27 µg
VITAMIN B1 RI	6.4 %	SELENIUM RI	5.9 %
VITAMIN B2 RIBOFLAVIN	0.341 mg	CHROMIUM	20.57 µg
VITAMIN B2 RI	24.4 %	CHROMIUM RI	51.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.189 mg	MOLYBDENUM	25.96 µg
VITAMIN B3 RI	1.2 %	MOLYBDENUM RI	51.9 %
VITAMIN B12 CYANO-COBALAMINE	0.316 µg	ASH CONTENT	1.43 g
VITAMIN B12 RI	12.6 %		

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*	0	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
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0

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Other substances of interest

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	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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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	29.3 %	+/-1,5
Dry fatfree cocoa solids	5.6 %	+/-0,5
Dry milk solids	14.6 %	+/- 1
Milkfat	4.0 %	+/-0,5

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 24.09.2026 for customer BRUYERRE S.A.

Amélie Allemand

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