



**CALLEBAUT®**  
BELGIUM 1911

**665NV-01B**

**Product specification according to the legislation of EU**

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

## Product Specification

**Legal denomination :** Couverture milk chocolate  
**Certification** Certified HALAL  
**Commercial name :** Smooth  
**Article :** 665NV-01B  
**Commodity code for EU :** 1806.2010

'Belgium' refers to the country of the brand.

## Typical composition

sugar 38.5%; cocoa butter 27.0%; whole **milk** powder 21.0%; skimmed **milk** powder 6.0%; cocoa mass 5.5%; caramelized glucose syrup 1.5%; 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 a production date as of 04.01.2022 have a slightly different recipe.

## Delivery form

|                                            | <b>EAN</b>    | <b>Net weight</b> | <b>Gross weight</b> | <b>Dimensions (l x b x h)</b> |
|--------------------------------------------|---------------|-------------------|---------------------|-------------------------------|
| BG                                         | 5410522650198 | 10.000 KG         |                     |                               |
| Shape                                      |               | Callets           |                     |                               |
| Amount per box/bag/each                    |               | 10KG/BG           |                     |                               |
| Amount per pallet                          |               | 78BG/PAL          |                     |                               |
| Order quantity 10 KG (or multiply of this) |               |                   |                     |                               |

## Packaging information

| <b>Packaging unit</b> | <b>Packaging material</b> | <b>Identification code</b> |
|-----------------------|---------------------------|----------------------------|
| BG                    | Bag                       | 04-PE-LD                   |

## Chemical limits

|                   |         |         | <b>Ref.Method</b> |
|-------------------|---------|---------|-------------------|
| MOISTURE          | max 1 % |         | IOCCC1(1952)      |
| TOTAL FAT CONTENT | 35.7 %  | +/- 1.5 | IOCCC14(1972)     |

## Physical limits

|                                                                       |                     | <b>Ref.Method</b> |
|-----------------------------------------------------------------------|---------------------|-------------------|
| LINEAR VISCOSITY                                                      | 1,200 - 1,600 mPa.s | IOCCC46(2000)     |
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. |                     | IOCCC38(1990)     |

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9280 LEBBEKE - WIEZE - BELGIUM  
Tel. : 053 73 02 11 Fax.:

for customer 5996  
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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                   | 562 kcal | VITAMIN C L-ASCORBIC ACID  | 0.520 mg  |
| ENERGY VALUE RI                | 28.1 %   | VITAMIN C RI               | 0.6 %     |
| ENERGY VALUE                   | 2,353 kJ | VITAMIN D CALCIFEROL       | 1.337 µg  |
| TOTAL FAT                      | 35.7 g   | VITAMIN D RI               | 26.7 %    |
| TOTAL FAT RI                   | 51.1 %   | VITAMIN D (IU)             | 53        |
| SATURATED FATTY ACID           | 21.5 g   | VITAMIN E ALPHA-TOCOPHEROL | 2.412 mg  |
| SATURATED FATTY ACID RI        | 107.4 %  | VITAMIN E RI               | 20.1 %    |
| MONO UNSATURATED FATTY ACID    | 11.4 g   | VITAMIN E (IU)             | 4         |
| POLY UNSATURATED FATTY ACID    | 1.1 g    | FOLATE                     | 10.816 µg |
| TRANS FATTY ACID (TFA) TOTAL   | 0.4 g    | FOLATE RI                  | 5.4 %     |
| CHOLESTEROL                    | 22.0 mg  | PHOSPHORUS                 | 227.5 mg  |
| AVAILABLE CARBOHYDRATES        | 51.1 g   | PHOSPHORUS RI              | 32.5 %    |
| AVAILABLE CARBOHYDRATES RI     | 19.6 %   | IRON                       | 1.89 mg   |
| SUGARS (MONO+DISACCHARIDES)    | 49.8 g   | IRON RI                    | 13.5 %    |
| SUGARS (MONO+DISACCHARIDES) RI | 55.4 %   | MAGNESIUM                  | 36.0 mg   |
| POLYOLS                        | 0.0 g    | MAGNESIUM RI               | 9.6 %     |
| STARCH                         | 1.0 g    | ZINC                       | 1.09 mg   |
| DIETARY FIBRE                  | 1.1 g    | ZINC RI                    | 10.9 %    |
| TOTAL PROTEIN                  | 8.1 g    | IODINE                     | 7.07 µg   |
| PROTEIN RI                     | 16.3 %   | IODINE RI                  | 4.7 %     |
| MILK PROTEIN                   | 7.5 g    | CALCIUM                    | 246.5 mg  |
| SALT                           | 0.25 g   | CALCIUM RI                 | 30.8 %    |
| SALT RI                        | 4.1 %    | CHLORIDE                   | 217.00 mg |
| SODIUM                         | 99.3 mg  | CHLORIDE RI                | 27.1 %    |
| ORGANIC ACIDS                  | 0.57 g   | POTASSIUM                  | 416.6 mg  |
| TOTAL ALKALOIDS                | 0.07 g   | POTASSIUM RI               | 20.8 %    |

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|                                 |           |               |          |
|---------------------------------|-----------|---------------|----------|
| POLY HYDROXYPHENOLS             | 0.17 g    | MANGANESE     | 0.02 mg  |
| ALCOHOL                         | 0.00 g    | MANGANESE RI  | 1.0 %    |
| VITAMIN A    RETINOL            | 27.544 µg | FLUORIDE      | 0.04 mg  |
| VITAMIN A    (IU)               | 92        | FLUORIDE RI   | 1.2 %    |
| VITAMIN B1    THIAMIN           | 0.100 mg  | SELENIUM      | 4.34 µg  |
| VITAMIN B1 RI                   | 9.1 %     | SELENIUM RI   | 7.9 %    |
| VITAMIN B2    RIBOFLAVIN        | 0.587 mg  | CHROMIUM      | 15.88 µg |
| VITAMIN B2 RI                   | 42.0 %    | CHROMIUM RI   | 39.7 %   |
| VITAMIN B3/PP    NIACIN/NICOTIN | 0.085 mg  | MOLYBDENUM    | 21.51 µg |
| VITAMIN B3 RI                   | 0.5 %     | MOLYBDENUM RI | 43.0 %   |
| VITAMIN B12    CYANO-COBALAMINE | 0.577 µg  | ASH CONTENT   | 2.03 g   |
| VITAMIN B12 RI                  | 23.1 %    |               |          |

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 |
| 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. | 1 | 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 | 0 |
|--------------------------|---|---------------------|---|

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         | 33.0 %    | +/-1,5 |
| Dry fatfree cocoa solids | min 2.5 % |        |
| Dry milk solids          | 27.0 %    | +/-1,5 |
| Milkfat                  | 5.9 %     | +/-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).

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