

**CALLEBAUT**

FONDÉ EN 1911

S12-HP35NV-471**Product specification according to the legislation of EU**

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

Product Specification

Legal denomination : Compound coating dark
Certification RSPO MB #CU-RSPO SCC-818712
Article : S12-HP35NV-471
Commodity code for EU : 1806.2080

Typical composition

sugar; fully hydrogenated vegetable fat (coconut, palm kernel) in varying proportions; fat-reduced cocoa powder 12,0%; skimmed milk powder; whey powder (**milk**); **milk** sugar; emulsifier: **soya** lecithin; natural vanilla flavouring

Delivery form

	EAN	Net weight
BOX	5410522321579	10,000 KG
Shape		Easymelt
Amount per box/bag/each		10KG/BOX
Amount per pallet		64BOX/PAL
Order quantity 10 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35,4 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	700 - 900 mPa.s	IOCCC46(2000)
CASSON YIELD VALUE	2,00 - 7,00 Pa	IOCCC46(2000) & 10(1973)
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	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

Article : S12-HP35NV-471

for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2020 08:48:26

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

p. 1 / 4



CALLEBAUT

ESTABLISHED 1911

S12-HP35NV-471

Product specification according to the legislation of EU

Microbiological limits

Ref.Method

<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

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

ENERGY VALUE	555 kcal	VITAMIN B12 RI	7,7 %
ENERGY VALUE RI	27,7 %	VITAMIN C L-ASCORBIC ACID	0,143 mg
ENERGY VALUE	2.322 kJ	VITAMIN C RI	0,2 %
TOTAL FAT	35,4 g	VITAMIN D CALCIFEROL	0,061 µg
TOTAL FAT RI	50,6 %	VITAMIN D RI	1,2 %
SATURATED FATTY ACID	33,0 g	VITAMIN D (IU)	2
SATURATED FATTY ACID RI	164,8 %	VITAMIN E ALPHA-TOCOPHEROL	0,133 mg
MONO UNSATURATED FATTY ACID	0,5 g	VITAMIN E RI	1,1 %
POLY UNSATURATED FATTY ACID	0,2 g	VITAMIN E (IU)	0
TRANS FATTY ACID (TFA) TOTAL	0,0 g	VITAMIN H BIOTIN	0,002 mg
CHOLESTEROL	0,4 mg	VITAMIN H RI	4,8 %
AVAILABLE CARBOHYDRATES	51,9 g	VITAMIN M FOLIC ACID	6,308 µg
AVAILABLE CARBOHYDRATES RI	20,0 %	VITAMIN M RI	3,2 %
SUGARS (MONO+DISACCHARIDES)	50,2 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	55,8 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	159,7 mg
STARCH	1,2 g	PHOSPHORUS RI	22,8 %
DIETARY FIBRE	4,1 g	IRON	6,86 mg
TOTAL PROTEIN	4,7 g	IRON RI	49,0 %
PROTEIN RI	9,4 %	MAGNESIUM	65,4 mg
MILK PROTEIN	2,0 g	MAGNESIUM RI	17,4 %
SALT	0,12 g	ZINC	0,99 mg
SALT RI	2,0 %	ZINC RI	9,9 %
SODIUM	49,0 mg	IODINE	1,12 µg
ORGANIC ACIDS	0,67 g	IODINE RI	0,7 %
TOTAL ALKALOIDS	0,28 g	CALCIUM	90,9 mg
POLY HYDROXYPHENOLS	0,36 g	CALCIUM RI	11,4 %
ALCOHOL	0,00 g	CHLORIDE	38,84 mg
VITAMIN A RETINOL	1,341 µg	CHLORIDE RI	4,9 %
VITAMIN A RI	0,2 %	POTASSIUM	601,4 mg
VITAMIN A (IU)	4	POTASSIUM RI	30,1 %
PROVITAMIN A BETA-CAROTENE	0,882 µg	MANGANESE	0,00 mg
VITAMIN B1 THIAMIN	0,082 mg	MANGANESE RI	0,2 %
VITAMIN B1 RI	7,5 %	FLUORIDE	0,01 mg

Article : S12-HP35NV-471

for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2020 08:48:26

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

p. 2 / 4



CALLEBAUT

ESTABLISHED 1911

S12-HP35NV-471

Product specification according to the legislation of EU

VITAMIN B2 RIBOFLAVIN	0,244 mg	FLUORIDE RI	0,4 %
VITAMIN B2 RI	17,4 %	SELENIUM	1,25 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,345 mg	SELENIUM RI	2,3 %
VITAMIN B3 RI	2,2 %	CHROMIUM	7,68 µg
VITAMIN B5 PANTOIC ACID	0,818 mg	CHROMIUM RI	19,2 %
VITAMIN B5 RI	13,6 %	MOLYBDENUM	9,90 µg
VITAMIN B6 PYRIDOXIN	0,036 mg	MOLYBDENUM RI	19,8 %
VITAMIN B6 RI	2,5 %	ASH CONTENT	1,92 g
VITAMIN B12 CYANO-COBALAMINE	0,193 µg		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	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	0
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.

Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher : None

Printed on 24.09.2020 for customer BRUYERRE S.A.

Article : S12-HP35NV-471

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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

for customer 5996

24.09.2020 08:48:26

p. 3 / 4



CALLEBAUT

BEELGIUM 1911

S12-HP35NV-471

Product specification according to the legislation of EU

Katrien Drieskens