



CALLEBAUT®
BELGIUM 1911

CHD-BS-9U48-E0-07B

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Chocolate
Certification Certified HALAL
Commercial name : Dark Blossoms
Article : CHD-BS-9U48-E0-07B
Commodity code for EU : 1806.2030

'Belgium' refers to the country of the brand.

Typical composition

sugar 49.5%; cocoa mass 43.0%; cocoa butter 7.0%; 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.

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)	Packaging material
UC	5410522748383	1.000 KG		195x195x113 MM	Plastic bucket (PP)
BOX	5410522748376	4.000 KG		392x392x115 MM	Corrugated American Case

Shape blossoms
Amount 1KG/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 60BOX/PAL
Order quantity 4 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bucket	05-PP
	Lid	05-PP
BOX	Box	20-PAP

Article : CHD-BS-9U48-E0-07B

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

24.09.2026 15:01:48

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Product characteristics

LENGTH	7.5 - 10.5 mm
WIDTH	4.0 - 6.0 mm
BASE COLOUR*	brown

Please refer to your contract for the option(s) chosen.

Chemical limits

Ref.Method

MOISTURE	max 1 %
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IOCCC1(1952)

Physical limits

Ref.Method

Not specified.

Microbiological limits

Ref.Method

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/375g

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

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	520 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.0 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,175 kJ	VITAMIN D CALCIFEROL	1.343 µg
TOTAL FAT	30.3 g	VITAMIN D RI	26.9 %
TOTAL FAT RI	43.2 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	18.1 g	VITAMIN E ALPHA-TOCOPHEROL	2.422 mg
SATURATED FATTY ACID RI	90.7 %	VITAMIN E RI	20.2 %
MONO UNSATURATED FATTY ACID	9.8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	10.268 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	161.3 mg
AVAILABLE CARBOHYDRATES	52.3 g	PHOSPHORUS RI	23.0 %
AVAILABLE CARBOHYDRATES RI	20.1 %	IRON	12.59 mg
SUGARS (MONO+DISACCHARIDES)	49.7 g	IRON RI	89.9 %
SUGARS (MONO+DISACCHARIDES) RI	55.3 %	MAGNESIUM	101.8 mg

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POLYOLS	0.0 g	MAGNESIUM RI	27.2 %
STARCH	2.2 g	ZINC	1.42 mg
DIETARY FIBRE	8.0 g	ZINC RI	14.2 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg
PROTEIN RI	10.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.3 mg
SALT	0.01 g	CALCIUM RI	3.5 %
SALT RI	0.2 %	CHLORIDE	8.60 mg
SODIUM	4.4 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.69 g	POTASSIUM	472.7 mg
TOTAL ALKALOIDS	0.51 g	POTASSIUM RI	23.6 %
POLY HYDROXYPHENOLS	1.29 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	12.077 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	40	FLUORIDE RI	2.9 %
VITAMIN B1 THIAMIN	0.086 mg	SELENIUM	3.95 µg
VITAMIN B1 RI	7.8 %	SELENIUM RI	7.2 %
VITAMIN B2 RIBOFLAVIN	0.086 mg	CHROMIUM	51.48 µg
VITAMIN B2 RI	6.1 %	CHROMIUM RI	128.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.644 mg	MOLYBDENUM	62.63 µg
VITAMIN B3 RI	4.0 %	MOLYBDENUM RI	125.3 %
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

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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
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	49.4 %	+/-1,5
Dry fatfree cocoa solids	19.2 %	+/- 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 24.09.2026 for customer BRUYERRE S.A.

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Amélie Allemand