



CALLEBAUT®
BELGIUM 1911

N16-OH40-T06

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 with hazelnuts
Certification RSPO SG #CU-RSPO SCC-818712
Certified HALAL
Article : N16-OH40-T06
Commodity code for EU : 1806.2080
'Belgium' refers to the country of the brand.

Typical composition

sugar 42.0%; vegetable fat (palm, sunflower, shea, rapeseed) in varying proportions 35.5%; fat-reduced cocoa powder 15.5%; **hazelnuts** 5.0%; skimmed **milk** powder 2.0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%; 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 : Almonds

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)
EA	5410522391831	10.000 KG		
Amount per box/bag/each		10KG/EA		
Amount per pallet		65EA/PAL		
Order quantity 10 KG (or multiply of this)				

Packaging information

Packaging unit	Packaging material	Identification code
EA	Bucket	05-PP
	Lid	05-PP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.4 %	+/- 1.8	IOCCC14(1972)

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Barry Callebaut Belgium N.V. - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.:

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Physical limits

Particle size : 4-8 % of the dry fatfree substance is > 30 microns.

Ref.Method

IOCCC116(1990)

Microbiological limits

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

Ref.Method

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

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

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

ENERGY VALUE	575 kcal	VITAMIN C L-ASCORBIC ACID	0.211 mg
ENERGY VALUE RI	28.8 %	VITAMIN C RI	0.3 %
ENERGY VALUE	2,408 kJ	VITAMIN D CALCIFEROL	0.078 µg
TOTAL FAT	40.4 g	VITAMIN D RI	1.6 %
TOTAL FAT RI	57.7 %	VITAMIN D (IU)	3
SATURATED FATTY ACID	10.8 g	VITAMIN E ALPHA-TOCOPHEROL	11.726 mg
SATURATED FATTY ACID RI	53.9 %	VITAMIN E RI	97.7 %
MONO UNSATURATED FATTY ACID	14.5 g	VITAMIN E (IU)	17
POLY UNSATURATED FATTY ACID	13.5 g	FOLATE	11.708 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	FOLATE RI	5.9 %
CHOLESTEROL	0.4 mg	PHOSPHORUS	145.0 mg
AVAILABLE CARBOHYDRATES	45.1 g	PHOSPHORUS RI	20.7 %
AVAILABLE CARBOHYDRATES RI	17.3 %	IRON	6.87 mg
SUGARS (MONO+DISACCHARIDES)	43.1 g	IRON RI	49.1 %
SUGARS (MONO+DISACCHARIDES) RI	47.9 %	MAGNESIUM	80.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	21.5 %
STARCH	1.5 g	ZINC	1.16 mg
DIETARY FIBRE	5.6 g	ZINC RI	11.6 %
TOTAL PROTEIN	4.8 g	IODINE	0.60 µg
PROTEIN RI	9.5 %	IODINE RI	0.4 %
MILK PROTEIN	0.7 g	CALCIUM	49.3 mg
SALT	0.03 g	CALCIUM RI	6.2 %
SALT RI	0.4 %	CHLORIDE	22.66 mg

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SODIUM	10.5 mg	CHLORIDE RI	2.8 %
ORGANIC ACIDS	0.51 g	POTASSIUM	832.4 mg
TOTAL ALKALOIDS	0.37 g	POTASSIUM RI	41.6 %
POLY HYDROXYPHENOLS	0.47 g	MANGANESE	0.29 mg
ALCOHOL	0.00 g	MANGANESE RI	14.6 %
VITAMIN A RETINOL	0.989 µg	FLUORIDE	0.02 mg
VITAMIN A (IU)	3	FLUORIDE RI	0.6 %
VITAMIN B1 THIAMIN	0.089 mg	SELENIUM	1.14 µg
VITAMIN B1 RI	8.1 %	SELENIUM RI	2.1 %
VITAMIN B2 RIBOFLAVIN	0.116 mg	CHROMIUM	9.62 µg
VITAMIN B2 RI	8.3 %	CHROMIUM RI	24.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.520 mg	MOLYBDENUM	11.96 µg
VITAMIN B3 RI	3.3 %	MOLYBDENUM RI	23.9 %
VITAMIN B12 CYANO-COBALAMINE	0.044 µg	ASH CONTENT	2.09 g
VITAMIN B12 RI	1.7 %		

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.)*	1
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	1
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

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Other substances of interest

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	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.

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 : None

Printed on 24.09.2026 for customer BRUYERRE S.A.

Nicole Baens