



CALLEBAUT[®]
BELGIUM 1911

G-PRVP7-471

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Compound coating dark
Certification RSPO MB #CU-RSPO SCC-818712
Article : G-PRVP7-471
Commodity code for EU : 1806.2080

Typical composition

sugar 48.0%; fully hydrogenated vegetable fat (coconut, palm kernel) in varying proportions 34.5%; fat-reduced cocoa powder 16.5%; stabiliser: E492 <1%; emulsifier: lecithins (**soya**) <1%

Supporting 100% Sustainably sourced Cocoa

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)
BOX	5410522152951	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)				

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	02-PE-HD
	Box	20-PAP

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	37.3 %	IOCCC14(1972)
	+/- 1.5	

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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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

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

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

ENERGY VALUE	563 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.1 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,355 kJ	VITAMIN D CALCIFEROL	0.081 µg
TOTAL FAT	37.3 g	VITAMIN D RI	1.6 %
TOTAL FAT RI	53.3 %	VITAMIN D (IU)	3
SATURATED FATTY ACID	34.6 g	VITAMIN E ALPHA-TOCOPHEROL	0.276 mg
SATURATED FATTY ACID RI	173.0 %	VITAMIN E RI	2.3 %
MONO UNSATURATED FATTY ACID	0.7 g	VITAMIN E (IU)	0
POLY UNSATURATED FATTY ACID	0.2 g	FOLATE	7.430 µg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	FOLATE RI	3.7 %
CHOLESTEROL	0.1 mg	PHOSPHORUS	131.5 mg
AVAILABLE CARBOHYDRATES	49.8 g	PHOSPHORUS RI	18.8 %
AVAILABLE CARBOHYDRATES RI	19.2 %	IRON	8.34 mg
SUGARS (MONO+DISACCHARIDES)	47.8 g	IRON RI	59.6 %
SUGARS (MONO+DISACCHARIDES) RI	53.1 %	MAGNESIUM	74.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	19.8 %
STARCH	1.7 g	ZINC	1.04 mg
DIETARY FIBRE	5.6 g	ZINC RI	10.4 %
TOTAL PROTEIN	3.7 g	IODINE	0.00 µg
PROTEIN RI	7.5 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	20.7 mg
SALT	0.01 g	CALCIUM RI	2.6 %
SALT RI	0.1 %	CHLORIDE	6.45 mg

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SODIUM	3.2 mg	CHLORIDE RI	0.8 %
ORGANIC ACIDS	0.49 g	POTASSIUM	456.6 mg
TOTAL ALKALOIDS	0.38 g	POTASSIUM RI	22.8 %
POLY HYDROXYPHENOLS	0.49 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	0.667 µg	FLUORIDE	0.02 mg
VITAMIN A (IU)	2	FLUORIDE RI	0.6 %
VITAMIN B1 THIAMIN	0.065 mg	SELENIUM	0.75 µg
VITAMIN B1 RI	5.9 %	SELENIUM RI	1.4 %
VITAMIN B2 RIBOFLAVIN	0.065 mg	CHROMIUM	9.76 µg
VITAMIN B2 RI	4.6 %	CHROMIUM RI	24.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.472 mg	MOLYBDENUM	11.88 µg
VITAMIN B3 RI	2.9 %	MOLYBDENUM RI	23.8 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.56 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

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	0	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	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.

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 10.02.2026 for customer BRUYERRE S.A.

Abdulrahman Albeshri