



**CALLEBAUT®**  
BELGIUM 1911

**811NV-01B**

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

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

### Product Specification

**Legal denomination :** Dark couverture chocolate  
**Certification** Certified HALAL  
**Article :** 811NV-01B  
**Commodity code for EU :** 1806.2010  
'Belgium' refers to the country of the brand.

### Typical composition

cocoa mass; sugar; cocoa butter; emulsifier: lecithins (**soya**); natural vanilla flavouring

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)
BG	5410522649994	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

Packaging unit	Packaging material	Identification code
BG	Bag	04-PE-LD

### Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	36,6 % +/- 1,5	IOCCC14(1972)

### Physical limits

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

for customer 5996  
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### Physical limits Ref.Method

### 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

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

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

ENERGY VALUE	551 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	27,6 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.307 kJ	VITAMIN D CALCIFEROL	1,625 µg
TOTAL FAT	36,6 g	VITAMIN D RI	32,5 %
TOTAL FAT RI	52,3 %	VITAMIN D (IU)	65
SATURATED FATTY ACID	21,9 g	VITAMIN E ALPHA-TOCOPHEROL	2,937 mg
SATURATED FATTY ACID RI	109,7 %	VITAMIN E RI	24,5 %
MONO UNSATURATED FATTY ACID	11,9 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1,2 g	FOLATE	11,254 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	5,6 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	162,6 mg
AVAILABLE CARBOHYDRATES	45,8 g	PHOSPHORUS RI	23,2 %
AVAILABLE CARBOHYDRATES RI	17,6 %	IRON	12,66 mg
SUGARS (MONO+DISACCHARIDES)	43,1 g	IRON RI	90,5 %
SUGARS (MONO+DISACCHARIDES) RI	47,9 %	MAGNESIUM	102,6 mg
POLYOLS	0,0 g	MAGNESIUM RI	27,4 %
STARCH	2,2 g	ZINC	1,43 mg
DIETARY FIBRE	8,1 g	ZINC RI	14,3 %
TOTAL PROTEIN	5,1 g	IODINE	0,00 µg
PROTEIN RI	10,2 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	28,5 mg
SALT	0,01 g	CALCIUM RI	3,6 %
SALT RI	0,2 %	CHLORIDE	8,56 mg
SODIUM	4,4 mg	CHLORIDE RI	1,1 %

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ORGANIC ACIDS	0,69 g	POTASSIUM	476,3 mg
TOTAL ALKALOIDS	0,52 g	POTASSIUM RI	23,8 %
POLY HYDROXYPHENOLS	1,30 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	14,647 µg	FLUORIDE	0,10 mg
VITAMIN A (IU)	49	FLUORIDE RI	3,0 %
VITAMIN B1 THIAMIN	0,086 mg	SELENIUM	3,98 µg
VITAMIN B1 RI	7,9 %	SELENIUM RI	7,2 %
VITAMIN B2 RIBOFLAVIN	0,086 mg	CHROMIUM	51,89 µg
VITAMIN B2 RI	6,2 %	CHROMIUM RI	129,7 %
VITAMIN B3/PP NIACIN/NICOTIN	0,649 mg	MOLYBDENUM	63,13 µg
VITAMIN B3 RI	4,1 %	MOLYBDENUM RI	126,3 %
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

### 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

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#### Other substances of interest

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	56,0 %	+/-1,5
Dry fatfree cocoa solids	19,4 %	+/- 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 09.06.2026 for customer BRUYERRE S.A.

Evie De Vis