



CALLEBAUT®
BELGIUM 1911

C811NV-01B

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Dark couverture chocolate
Certification Certified HALAL
Article : C811NV-01B
Commodity code for EU : 1806.2010
'Belgium' refers to the country of the brand.

Typical composition

cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; 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)
BG	5410522650150	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	34.5 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,750 - 2,300 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
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Microbiological limits	Ref.Method
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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	540 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.0 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,259 kJ	VITAMIN D CALCIFEROL	1.531 µg
TOTAL FAT	34.5 g	VITAMIN D RI	30.6 %
TOTAL FAT RI	49.3 %	VITAMIN D (IU)	61
SATURATED FATTY ACID	20.7 g	VITAMIN E ALPHA-TOCOPHEROL	2.770 mg
SATURATED FATTY ACID RI	103.4 %	VITAMIN E RI	23.1 %
MONO UNSATURATED FATTY ACID	11.2 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	11.150 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	168.4 mg
AVAILABLE CARBOHYDRATES	47.2 g	PHOSPHORUS RI	24.1 %
AVAILABLE CARBOHYDRATES RI	18.2 %	IRON	13.12 mg
SUGARS (MONO+DISACCHARIDES)	44.5 g	IRON RI	93.7 %
SUGARS (MONO+DISACCHARIDES) RI	49.4 %	MAGNESIUM	106.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	28.3 %
STARCH	2.3 g	ZINC	1.48 mg
DIETARY FIBRE	8.4 g	ZINC RI	14.8 %
TOTAL PROTEIN	5.3 g	IODINE	0.00 µg
PROTEIN RI	10.6 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	29.5 mg
SALT	0.01 g	CALCIUM RI	3.7 %
SALT RI	0.2 %	CHLORIDE	8.86 mg
SODIUM	4.5 mg	CHLORIDE RI	1.1 %

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ORGANIC ACIDS	0.72 g	POTASSIUM	493.5 mg
TOTAL ALKALOIDS	0.54 g	POTASSIUM RI	24.7 %
POLY HYDROXYPHENOLS	1.34 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	13.781 µg	FLUORIDE	0.11 mg
VITAMIN A (IU)	46	FLUORIDE RI	3.1 %
VITAMIN B1 THIAMIN	0.090 mg	SELENIUM	4.12 µg
VITAMIN B1 RI	8.1 %	SELENIUM RI	7.5 %
VITAMIN B2 RIBOFLAVIN	0.090 mg	CHROMIUM	53.76 µg
VITAMIN B2 RI	6.4 %	CHROMIUM RI	134.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.672 mg	MOLYBDENUM	65.41 µg
VITAMIN B3 RI	4.2 %	MOLYBDENUM RI	130.8 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.25 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	54.6 %	+/-1,5
Dry fatfree cocoa solids	20.1 %	+/- 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.

Evie De Vis

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