



**CALLEBAUT®**  
BELGIUM 1911

## ICE-45-DNV-552

Product specification according to the legislation of EU

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

### Product Specification

|                                |                      |
|--------------------------------|----------------------|
| <b>Legal denomination :</b>    | Couverture chocolate |
| <b>Certification</b>           | Certified HALAL      |
| <b>Commercial name :</b>       | Ice Chocolate        |
|                                | Dark                 |
| <b>Article :</b>               | ICE-45-DNV-552       |
| <b>Commodity code for EU :</b> | 1806.2010            |

'Belgium' refers to the country of the brand.

### Typical composition

sugar 39.5%; cocoa mass 32.0%; cocoa butter 23.0%; **milkfat** 5.0%; 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.

Products with "best before" until 18.06.2026 are not halal certified.

### Delivery form

|     | EAN           | Net weight | Gross weight | Dimensions (l x b x h) |
|-----|---------------|------------|--------------|------------------------|
| UC  | 5410522526325 | 2.500 KG   |              |                        |
| BOX | 5410522526332 | 10.000 KG  |              |                        |

|                                            |           |
|--------------------------------------------|-----------|
| Shape                                      | Callets   |
| Amount                                     | 2,5KG/UC  |
| Amount per box/bag/each                    | 4UC/BOX   |
| Amount per pallet                          | 49BOX/PAL |
| Order quantity 10 KG (or multiply of this) |           |

### Packaging information

| Packaging unit | Packaging material | Identification code |
|----------------|--------------------|---------------------|
| UC             | Bag                | 07-O                |
| BOX            | Box                | 20-PAP              |

### Chemical limits

|                   |         |         | Ref.Method    |
|-------------------|---------|---------|---------------|
| MOISTURE          | max 1 % |         | IOCCC1(1952)  |
| TOTAL FAT CONTENT | 45.5 %  | +/- 1.5 | IOCCC14(1972) |

### Physical limits

|                                                                       | Ref.Method    |
|-----------------------------------------------------------------------|---------------|
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. | IOCCC38(1990) |

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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| 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                   | 604 kcal | VITAMIN C L-ASCORBIC ACID  | 0.000 mg  |
| ENERGY VALUE RI                | 30.2 %   | VITAMIN C RI               | 0.0 %     |
| ENERGY VALUE                   | 2,527 kJ | VITAMIN D CALCIFEROL       | 1.805 µg  |
| TOTAL FAT                      | 45.5 g   | VITAMIN D RI               | 36.1 %    |
| TOTAL FAT RI                   | 65.0 %   | VITAMIN D (IU)             | 72        |
| SATURATED FATTY ACID           | 27.3 g   | VITAMIN E ALPHA-TOCOPHEROL | 3.428 mg  |
| SATURATED FATTY ACID RI        | 136.6 %  | VITAMIN E RI               | 28.6 %    |
| MONO UNSATURATED FATTY ACID    | 14.6 g   | VITAMIN E (IU)             | 5         |
| POLY UNSATURATED FATTY ACID    | 1.5 g    | FOLATE                     | 10.792 µg |
| TRANS FATTY ACID (TFA) TOTAL   | 0.3 g    | FOLATE RI                  | 5.4 %     |
| CHOLESTEROL                    | 18.4 mg  | PHOSPHORUS                 | 121.2 mg  |
| AVAILABLE CARBOHYDRATES        | 41.4 g   | PHOSPHORUS RI              | 17.3 %    |
| AVAILABLE CARBOHYDRATES RI     | 15.9 %   | IRON                       | 9.43 mg   |
| SUGARS (MONO+DISACCHARIDES)    | 39.3 g   | IRON RI                    | 67.4 %    |
| SUGARS (MONO+DISACCHARIDES) RI | 43.7 %   | MAGNESIUM                  | 76.5 mg   |
| POLYOLS                        | 0.0 g    | MAGNESIUM RI               | 20.4 %    |
| STARCH                         | 1.6 g    | ZINC                       | 1.06 mg   |
| DIETARY FIBRE                  | 6.0 g    | ZINC RI                    | 10.6 %    |
| TOTAL PROTEIN                  | 3.8 g    | IODINE                     | 0.00 µg   |
| PROTEIN RI                     | 7.6 %    | IODINE RI                  | 0.0 %     |
| MILK PROTEIN                   | 0.0 g    | CALCIUM                    | 21.3 mg   |
| SALT                           | 0.01 g   | CALCIUM RI                 | 2.7 %     |
| SALT RI                        | 0.1 %    | CHLORIDE                   | 6.48 mg   |
| SODIUM                         | 3.3 mg   | CHLORIDE RI                | 0.8 %     |
| ORGANIC ACIDS                  | 0.52 g   | POTASSIUM                  | 355.1 mg  |
| TOTAL ALKALOIDS                | 0.38 g   | POTASSIUM RI               | 17.8 %    |

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|                                 |           |               |          |
|---------------------------------|-----------|---------------|----------|
| POLY HYDROXYPHENOLS             | 0.97 g    | MANGANESE     | 0.00 mg  |
| ALCOHOL                         | 0.00 g    | MANGANESE RI  | 0.2 %    |
| VITAMIN A    RETINOL            | 58.746 µg | FLUORIDE      | 0.08 mg  |
| VITAMIN A    (IU)               | 196       | FLUORIDE RI   | 2.2 %    |
| VITAMIN B1    THIAMIN           | 0.064 mg  | SELENIUM      | 2.94 µg  |
| VITAMIN B1 RI                   | 5.9 %     | SELENIUM RI   | 5.3 %    |
| VITAMIN B2    RIBOFLAVIN        | 0.064 mg  | CHROMIUM      | 38.33 µg |
| VITAMIN B2 RI                   | 4.6 %     | CHROMIUM RI   | 95.8 %   |
| VITAMIN B3/PP    NIACIN/NICOTIN | 0.483 mg  | MOLYBDENUM    | 46.64 µg |
| VITAMIN B3 RI                   | 3.0 %     | MOLYBDENUM RI | 93.3 %   |
| VITAMIN B12    CYANO-COBALAMINE | 0.000 µg  | ASH CONTENT   | 0.92 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 |
| ASPARTAME | 0 | BEECH NUT*                            | 0 |
| BUCKWHEAT | 0 | BUTTERNUT*                            | 0 |

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### Other substances of interest

|                                |   |               |   |
|--------------------------------|---|---------------|---|
| 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 |
|--------------------------|---|---------------------|---|

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         | 57.9 % | +/-1,5 |
| Dry fatfree cocoa solids | 15.2 % | +/- 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.

Evie De Vis