



# CALLEBAUT®

BELGIUM 1911

## VH-9466-01B

### 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 chocolate  
**Certification** Certified HALAL  
**Commercial name :** BAKING DROPS XS  
**Article :** VH-9466-01B  
**Commodity code for EU :** 1806.2030

'Belgium' refers to the country of the brand.

#### Typical composition

sugar; cocoa mass; cocoa butter; dextrose; emulsifier: lecithins (soya)

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
BG	5410522650365	10,000 KG

Shape	Chips
Amount	21000CT/KG
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

#### Product characteristics

COUNT PER KG	20.000 - 22.000 /kg
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for customer 5996  
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Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	26,3 %	+/- 1,5	IOCCC14(1972)

Physical limits			Ref.Method
Particle size : 12-30 % of the dry fatfree substance is > 30 micron.			IOCCC116(1990)

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	501 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	25,0 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.095 kJ	VITAMIN D CALCIFEROL	1,162 µg
TOTAL FAT	26,3 g	VITAMIN D RI	23,2 %
TOTAL FAT RI	37,6 %	VITAMIN D (IU)	46
SATURATED FATTY ACID	15,7 g	VITAMIN E ALPHA-TOCOPHEROL	2,111 mg
SATURATED FATTY ACID RI	78,7 %	VITAMIN E RI	17,6 %
MONO UNSATURATED FATTY ACID	8,5 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0,9 g	FOLATE	9,530 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	4,8 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	157,5 mg
AVAILABLE CARBOHYDRATES	56,6 g	PHOSPHORUS RI	22,5 %
AVAILABLE CARBOHYDRATES RI	21,8 %	IRON	12,30 mg
SUGARS (MONO+DISACCHARIDES)	54,0 g	IRON RI	87,9 %
SUGARS (MONO+DISACCHARIDES) RI	60,0 %	MAGNESIUM	99,4 mg
POLYOLS	0,0 g	MAGNESIUM RI	26,5 %
STARCH	2,2 g	ZINC	1,38 mg
DIETARY FIBRE	7,8 g	ZINC RI	13,8 %
TOTAL PROTEIN	5,0 g	IODINE	0,00 µg

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PROTEIN RI	9,9 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	27,7 mg
SALT	0,01 g	CALCIUM RI	3,5 %
SALT RI	0,2 %	CHLORIDE	8,46 mg
SODIUM	4,3 mg	CHLORIDE RI	1,1 %
ORGANIC ACIDS	0,67 g	POTASSIUM	461,7 mg
TOTAL ALKALOIDS	0,50 g	POTASSIUM RI	23,1 %
POLY HYDROXYPHENOLS	1,26 g	MANGANESE	0,01 mg
ALCOHOL	0,00 g	MANGANESE RI	0,3 %
VITAMIN A RETINOL	10,437 µg	FLUORIDE	0,10 mg
VITAMIN A (IU)	35	FLUORIDE RI	2,9 %
VITAMIN B1 THIAMIN	0,084 mg	SELENIUM	3,85 µg
VITAMIN B1 RI	7,6 %	SELENIUM RI	7,0 %
VITAMIN B2 RIBOFLAVIN	0,084 mg	CHROMIUM	50,27 µg
VITAMIN B2 RI	6,0 %	CHROMIUM RI	125,7 %
VITAMIN B3/PP NIACIN/NICOTIN	0,628 mg	MOLYBDENUM	61,16 µg
VITAMIN B3 RI	3,9 %	MOLYBDENUM RI	122,3 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,19 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

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### Other substances of interest

CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	1	HEARTNUT*	0
VANILLIN	0	CHINQUAPIN*	0
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.

### Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	45,0 %	+/-1,5
Dry fatfree cocoa solids	18,8 %	+/- 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 19.05.2026 for customer BRUYERRE S.A.

Evie De Vis

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