



CALLEBAUT®
BELGIUM 1911

V21-OH35NV-T06

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Compound coating dark
Certification Certified HALAL
RSPO SG #CU-RSPO SCC-818712
Article : V21-OH35NV-T06
Commodity code for EU : 1806.2080
'Belgium' refers to the country of the brand.

Typical composition

sugar 35.0%; vegetable fat (palm, sunflower, shea, rapeseed) in varying proportions 32.0%; fat-reduced cocoa powder 25.5%; whey powder (**milk**) 6.5%; 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 : Almonds, Hazelnuts

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)
EA	5410522392098	10.000 KG		
Amount per box/bag/each		10KG/EA		
Amount per pallet		65EA/PAL		
Order quantity 10 KG (or multiply of this)				

Packaging information

Packaging unit	Packaging material	Identification code
EA	Bucket	05-PP
	Lid	05-PP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.3 %	+/- 1.5	IOCCC14(1972)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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Physical limits	Ref.Method
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Particle size : max. 8 % of the dry fatfree substance is > 30 micron.

IOCCC38(1990)

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

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

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

ENERGY VALUE	535 kcal	VITAMIN C L-ASCORBIC ACID	0.094 mg
ENERGY VALUE RI	26.7 %	VITAMIN C RI	0.1 %
ENERGY VALUE	2,238 kJ	VITAMIN D CALCIFEROL	0.127 µg
TOTAL FAT	35.3 g	VITAMIN D RI	2.5 %
TOTAL FAT RI	50.4 %	VITAMIN D (IU)	5
SATURATED FATTY ACID	10.2 g	VITAMIN E ALPHA-TOCOPHEROL	9.699 mg
SATURATED FATTY ACID RI	50.9 %	VITAMIN E RI	80.8 %
MONO UNSATURATED FATTY ACID	11.4 g	VITAMIN E (IU)	14
POLY UNSATURATED FATTY ACID	12.3 g	FOLATE	12.500 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	FOLATE RI	6.3 %
CHOLESTEROL	0.4 mg	PHOSPHORUS	222.6 mg
AVAILABLE CARBOHYDRATES	42.7 g	PHOSPHORUS RI	31.8 %
AVAILABLE CARBOHYDRATES RI	16.4 %	IRON	10.86 mg
SUGARS (MONO+DISACCHARIDES)	39.7 g	IRON RI	77.6 %
SUGARS (MONO+DISACCHARIDES) RI	44.1 %	MAGNESIUM	128.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	34.2 %
STARCH	2.5 g	ZINC	1.77 mg
DIETARY FIBRE	8.6 g	ZINC RI	17.7 %
TOTAL PROTEIN	6.4 g	IODINE	0.00 µg
PROTEIN RI	12.9 %	IODINE RI	0.0 %
MILK PROTEIN	0.7 g	CALCIUM	91.6 mg
SALT	0.14 g	CALCIUM RI	11.4 %
SALT RI	2.3 %	CHLORIDE	9.49 mg

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SODIUM	54.3 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	1.11 g	POTASSIUM	1,292.4 mg
TOTAL ALKALOIDS	0.60 g	POTASSIUM RI	64.6 %
POLY HYDROXYPHENOLS	0.76 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	2.045 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	7	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.135 mg	SELENIUM	1.61 µg
VITAMIN B1 RI	12.2 %	SELENIUM RI	2.9 %
VITAMIN B2 RIBOFLAVIN	0.269 mg	CHROMIUM	15.28 µg
VITAMIN B2 RI	19.2 %	CHROMIUM RI	38.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.739 mg	MOLYBDENUM	18.59 µg
VITAMIN B3 RI	4.6 %	MOLYBDENUM RI	37.2 %
VITAMIN B12 CYANO-COBALAMINE	0.160 µg	ASH CONTENT	3.32 g
VITAMIN B12 RI	6.4 %		

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.)*	1
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	1
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

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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	0
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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 24.09.2026 for customer BRUYERRE S.A.

Abdulrahman Albeshri

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