



CALLEBAUT®
BELGIUM 1911

CHD-SP-1M-E0-U68

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Chocolate flakes
Certification Certified HALAL
Commercial name : Dark Small Flakes
Article : CHD-SP-1M-E0-U68
Commodity code for EU : 1806.9039

'Belgium' refers to the country of the brand.

Typical composition

sugar 58.0%; cocoa mass 33.0%; fat-reduced cocoa powder 6.5%; **milkfat** 2.0%; 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.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	5410522748482	1.000 KG		85x160x290 MM	Lam. stand-up plastic bag
BOX	5410522748475	6.000 KG		390x260x185 MM	Corrugated American Case

Shape	Splitters
Amount	1KG/UC
Amount per box/bag/each	6UC/BOX
Amount per pallet	84BOX/PAL
Order quantity 6 KG (or multiply of this)	

Packaging information

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

Product characteristics

SIEVE FRACTION	1.5 - 3.0 mm
----------------	--------------

Chemical limits

MOISTURE	max 2 %
----------	---------

Ref.Method

IOCCC1(1952)

Physical limits

Particle size : min 20 % of the dry fatfree substance is > 30 microns.

Ref.Method

IOCCC116(1990)

Article : CHD-SP-1M-E0-U68

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

24.09.2026 15:01:48

Tel. : 076 597 83 00 Fax.:

p. 1 / 4



CALLEBAUT®
BELGIUM 1911

CHD-SP-1M-E0-U68

Product specification according to the legislation of EU

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	470 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	23.5 %	VITAMIN C RI	0.0 %
ENERGY VALUE	1,967 kJ	VITAMIN D CALCIFEROL	0.830 µg
TOTAL FAT	20.8 g	VITAMIN D RI	16.6 %
TOTAL FAT RI	29.7 %	VITAMIN D (IU)	33
SATURATED FATTY ACID	12.4 g	VITAMIN E ALPHA-TOCOPHEROL	1.595 mg
SATURATED FATTY ACID RI	61.8 %	VITAMIN E RI	13.3 %
MONO UNSATURATED FATTY ACID	6.6 g	VITAMIN E (IU)	2
POLY UNSATURATED FATTY ACID	0.8 g	FOLATE	10.092 µg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	FOLATE RI	5.0 %
CHOLESTEROL	6.6 mg	PHOSPHORUS	169.5 mg
AVAILABLE CARBOHYDRATES	60.9 g	PHOSPHORUS RI	24.2 %
AVAILABLE CARBOHYDRATES RI	23.4 %	IRON	12.38 mg
SUGARS (MONO+DISACCHARIDES)	57.8 g	IRON RI	88.4 %
SUGARS (MONO+DISACCHARIDES) RI	64.2 %	MAGNESIUM	107.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	28.5 %
STARCH	2.4 g	ZINC	1.49 mg
DIETARY FIBRE	8.2 g	ZINC RI	14.9 %
TOTAL PROTEIN	5.3 g	IODINE	0.00 µg
PROTEIN RI	10.5 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	29.8 mg
SALT	0.13 g	CALCIUM RI	3.7 %
SALT RI	2.2 %	CHLORIDE	9.11 mg
SODIUM	53.3 mg	CHLORIDE RI	1.1 %
ORGANIC ACIDS	0.71 g	POTASSIUM	683.1 mg
TOTAL ALKALOIDS	0.54 g	POTASSIUM RI	34.2 %

Article : CHD-SP-1M-E0-U68

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

24.09.2026 15:01:48

Tel. : 076 597 83 00 Fax.:

p. 2 / 4



CALLEBAUT®
BELGIUM 1911

CHD-SP-1M-E0-U68

Product specification according to the legislation of EU

POLY HYDROXYPHENOLS	1.12 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	22.716 µg	FLUORIDE	0.08 mg
VITAMIN A (IU)	76	FLUORIDE RI	2.3 %
VITAMIN B1 THIAMIN	0.091 mg	SELENIUM	3.10 µg
VITAMIN B1 RI	8.3 %	SELENIUM RI	5.6 %
VITAMIN B2 RIBOFLAVIN	0.091 mg	CHROMIUM	40.44 µg
VITAMIN B2 RI	6.5 %	CHROMIUM RI	101.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.677 mg	MOLYBDENUM	49.20 µg
VITAMIN B3 RI	4.2 %	MOLYBDENUM RI	98.4 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.79 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

Article : CHD-SP-1M-E0-U68

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

24.09.2026 15:01:48

Tel. : 076 597 83 00 Fax.:

p. 3 / 4



CALLEBAUT®
BELGIUM 1911

CHD-SP-1M-E0-U68

Product specification according to the legislation of EU

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	39.9 %	+/-1,5
Dry fatfree cocoa solids	20.7 %	+/- 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.

Amélie Allemand

Article : CHD-SP-1M-E0-U68

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

24.09.2026 15:01:48

Tel. : 076 597 83 00 Fax.:

p. 4 / 4