



CALLEBAUT

ESTABLISHED 1911

CHD-CU-20X014-471

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
Commercial name : 8x8x6mm
Article : CHD-CU-20X014-471
Commodity code for EU : 1806.2030

Typical composition

sugar; cocoa mass; cocoa butter; emulsifier: **soya** lecithin; natural vanilla flavouring

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
BOX	5410522228076	10,000 KG
Shape		Chunks
Amount per box/bag/each		10KG/BOX
Amount per pallet		64BOX/PAL
Order quantity 10 KG (or multiply of this)		

Product characteristics

LENGTH	7,0 - 9,0 mm
WIDTH	6,0 - 10,0 mm
HEIGHT	5,0 - 7,0 mm

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	25,9 %	+/- 1,5	IOCCC14(1972)

Physical limits

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

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for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2020 08:48:26

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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	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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

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

ENERGY VALUE	505 kcal	VITAMIN B12 RI	0,0 %
ENERGY VALUE RI	25,2 %	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE	2.113 kJ	VITAMIN C RI	0,0 %
TOTAL FAT	25,9 g	VITAMIN D CALCIFEROL	1,143 µg
TOTAL FAT RI	36,9 %	VITAMIN D RI	22,9 %
SATURATED FATTY ACID	15,5 g	VITAMIN D (IU)	46
SATURATED FATTY ACID RI	77,3 %	VITAMIN E ALPHA-TOCOPHEROL	2,078 mg
MONO UNSATURATED FATTY ACID	8,4 g	VITAMIN E RI	17,3 %
POLY UNSATURATED FATTY ACID	0,9 g	VITAMIN E (IU)	3
TRANS FATTY ACID (TFA) TOTAL	0,0 g	VITAMIN H BIOTIN	0,000 mg
CHOLESTEROL	0,0 mg	VITAMIN H RI	0,0 %
AVAILABLE CARBOHYDRATES	60,7 g	VITAMIN M FOLIC ACID	8,262 µg
AVAILABLE CARBOHYDRATES RI	23,3 %	VITAMIN M RI	4,1 %
SUGARS (MONO+DISACCHARIDES)	58,5 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	65,0 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	124,0 mg
STARCH	1,7 g	PHOSPHORUS RI	17,7 %
DIETARY FIBRE	6,2 g	IRON	9,73 mg
TOTAL PROTEIN	3,9 g	IRON RI	69,5 %
PROTEIN RI	7,8 %	MAGNESIUM	78,3 mg
MILK PROTEIN	0,0 g	MAGNESIUM RI	20,9 %
SALT	0,01 g	ZINC	1,09 mg
SALT RI	0,1 %	ZINC RI	10,9 %
SODIUM	3,4 mg	IODINE	0,00 µg
ORGANIC ACIDS	0,53 g	IODINE RI	0,0 %
TOTAL ALKALOIDS	0,39 g	CALCIUM	21,9 mg

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POLY HYDROXYPHENOLS	0,99 g	CALCIUM RI	2,7 %
ALCOHOL	0,00 g	CHLORIDE	6,91 mg
VITAMIN A RETINOL	10,295 µg	CHLORIDE RI	0,9 %
VITAMIN A RI	1,3 %	POTASSIUM	363,7 mg
VITAMIN A (IU)	34	POTASSIUM RI	18,2 %
PROVITAMIN A BETA-CAROTENE	0,000 µg	MANGANESE	0,01 mg
VITAMIN B1 THIAMIN	0,066 mg	MANGANESE RI	0,3 %
VITAMIN B1 RI	6,0 %	FLUORIDE	0,08 mg
VITAMIN B2 RIBOFLAVIN	0,066 mg	FLUORIDE RI	2,3 %
VITAMIN B2 RI	4,7 %	SELENIUM	3,03 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,495 mg	SELENIUM RI	5,5 %
VITAMIN B3 RI	3,1 %	CHROMIUM	39,56 µg
VITAMIN B5 PANTOIC ACID	0,264 mg	CHROMIUM RI	98,9 %
VITAMIN B5 RI	4,4 %	MOLYBDENUM	48,14 µg
VITAMIN B6 PYRIDOXIN	0,033 mg	MOLYBDENUM RI	96,3 %
VITAMIN B6 RI	2,4 %	ASH CONTENT	0,96 g
VITAMIN B12 CYANO-COBALAMINE	0,000 µg		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
MAIZE	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

** : excl. fully refined oil/fat

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

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

Dry cocoa solids	40,6 %	+/-1,5
Dry fatfree cocoa solids	min 14,0 %	

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Products with "best before" until 09.08.2020 are not kosher certified and do not carry the kosher sign on the label.

Printed on 24.09.2020 for customer BRUYERRE S.A.

Katrien Drieskens

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