



NIBS-S-609

Product specification according to the legislation of EU

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

Product Specification

Legal denomination :	Cocoa nibs
Certification	Certified HALAL
Commercial name :	Grué de cacao
Article :	NIBS-S-609
Commodity code for EU :	1801.0000
This is a preliminary product specification, not to be used as final product specification	

Typical composition

cocoa nibs
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	3073411000355	1,000 KG
BOX	13073411000352	4,000 KG
Amount		1KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		72BOX/PAL
Order quantity 4 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bucket	05-PP
	Lid	05-PP
BOX	Box	20-PAP

Product characteristics

impurities/foreign bodies: < 0,01%	
SIEVE FRACTION	2,8 - 3,7 mm

Chemical limits

			Ref.Method
MOISTURE	max 3 %		IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	52,5 - 56,5 %		IOCCC14(1972)
pH	max 6,0 -		IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1,75 %		AOAC 970.23

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Chemical limits	Ref.Method
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ASHES (FAT FREE DRY MATTER)	max 10,00 %	IOCCC16(1973)
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Physical limits	Ref.Method
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Not specified.	
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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

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

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

ENERGY VALUE	601 kcal	VITAMIN B12 RI	0,0 %
ENERGY VALUE RI	30,0 %	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE	2.514 kJ	VITAMIN C RI	0,0 %
TOTAL FAT	54,5 g	VITAMIN D CALCIFEROL	2,400 µg
TOTAL FAT RI	77,9 %	VITAMIN D RI	48,0 %
SATURATED FATTY ACID	32,8 g	VITAMIN D (IU)	96
SATURATED FATTY ACID RI	163,8 %	VITAMIN E ALPHA-TOCOPHEROL	4,300 mg
MONO UNSATURATED FATTY ACID	17,7 g	VITAMIN E RI	35,8 %
POLY UNSATURATED FATTY ACID	1,6 g	VITAMIN E (IU)	6
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE	21,500 µg
CHOLESTEROL	0,0 mg	FOLATE RI	10,8 %
AVAILABLE CARBOHYDRATES	5,5 g	PHOSPHORUS	375,7 mg
AVAILABLE CARBOHYDRATES RI	2,1 %	PHOSPHORUS RI	53,7 %
SUGARS (MONO+DISACCHARIDES)	0,3 g	IRON	29,00 mg
SUGARS (MONO+DISACCHARIDES) RI	0,3 %	IRON RI	207,1 %
POLYOLS	0,0 g	MAGNESIUM	237,1 mg
STARCH	5,2 g	MAGNESIUM RI	63,2 %
DIETARY FIBRE	18,5 g	ZINC	3,30 mg
TOTAL PROTEIN	11,7 g	ZINC RI	33,0 %
PROTEIN RI	23,4 %	IODINE	0,00 µg



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MILK PROTEIN	0,0 g	IODINE RI	0,0 %
SALT	0,02 g	CALCIUM	65,3 mg
SALT RI	0,4 %	CALCIUM RI	8,2 %
SODIUM	9,8 mg	CHLORIDE	18,30 mg
ORGANIC ACIDS	1,50 g	CHLORIDE RI	2,3 %
TOTAL ALKALOIDS	1,19 g	POTASSIUM	1.099,3 mg
POLY HYDROXYPHENOLS	2,90 g	POTASSIUM RI	55,0 %
CAFFEINE	0,12 g	MANGANESE	0,00 mg
THEOBROMINE	1,07 g	MANGANESE RI	0,0 %
ALCOHOL	0,00 g	FLUORIDE	0,24 mg
VITAMIN A RETINOL	21,500 µg	FLUORIDE RI	6,9 %
VITAMIN A (IU)	72	SELENIUM	9,20 µg
VITAMIN B1 THIAMIN	0,200 mg	SELENIUM RI	16,7 %
VITAMIN B1 RI	18,2 %	CHROMIUM	120,00 µg
VITAMIN B2 RIBOFLAVIN	0,200 mg	CHROMIUM RI	300,0 %
VITAMIN B2 RI	14,3 %	MOLYBDENUM	146,00 µg
VITAMIN B3/PP NIACIN/NICOTIN	1,500 mg	MOLYBDENUM RI	292,0 %
VITAMIN B3 RI	9,4 %	ASH CONTENT	2,71 g
VITAMIN B12 CYANO-COBALAMINE	0,000 µg		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	0	OATS	0
LACTOSE	0	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	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	0	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	0	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.

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 Pareve

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

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Valentine Detalle

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