



CALLEBAUT®
BELGIUM 1911

CHD-SV-U4C-E0-74A

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
Certification Certified HALAL
Commercial name : Dark Curved Shavings
Article : CHD-SV-U4C-E0-74A
Commodity code for EU : 1806.2030



'Belgium' refers to the country of the brand.

Typical composition

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

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

Products with best before date till 30.06.2028 contains **soy** lecithin.

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	Gross weight	Dimensions (l x b x h)	Packaging material
BOX	5410522749083	2,500 KG	2,896 KG	390x295x155 MM	Corrugated American Case
Shape		shavings			
Amount per box/bag/each		2,5KG/BOX			
Amount per pallet		64BOX/PAL			
Order quantity 2,5 KG (or multiply of this)					

Article : CHD-SV-U4C-E0-74A

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

13.08.2026 07:23:48

Tel. : 076 597 83 00 Fax.:

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Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	04-PE-LD
	Box	20-PAP

Product characteristics

BASE COLOUR* brown

*Colour information is subjective, no claims can be derived from this information

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

	Ref.Method
Not specified.	

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	520 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	26,0 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.177 kJ	VITAMIN D CALCIFEROL	1,347 µg
TOTAL FAT	30,4 g	VITAMIN D RI	26,9 %
TOTAL FAT RI	43,4 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	18,2 g	VITAMIN E ALPHA-TOCOPHEROL	2,429 mg
SATURATED FATTY ACID RI	91,0 %	VITAMIN E RI	20,2 %
MONO UNSATURATED FATTY ACID	9,8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	0,9 g	FOLATE	10,298 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	5,1 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	161,8 mg
AVAILABLE CARBOHYDRATES	52,1 g	PHOSPHORUS RI	23,1 %

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AVAILABLE CARBOHYDRATES RI	20,0 %	IRON	12,62 mg
SUGARS (MONO+DISACCHARIDES)	49,6 g	IRON RI	90,1 %
SUGARS (MONO+DISACCHARIDES) RI	55,1 %	MAGNESIUM	102,1 mg
POLYOLS	0,0 g	MAGNESIUM RI	27,2 %
STARCH	2,2 g	ZINC	1,42 mg
DIETARY FIBRE	8,0 g	ZINC RI	14,2 %
TOTAL PROTEIN	5,1 g	IODINE	0,00 µg
PROTEIN RI	10,2 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	28,4 mg
SALT	0,01 g	CALCIUM RI	3,5 %
SALT RI	0,2 %	CHLORIDE	8,62 mg
SODIUM	4,4 mg	CHLORIDE RI	1,1 %
ORGANIC ACIDS	0,69 g	POTASSIUM	474,0 mg
TOTAL ALKALOIDS	0,52 g	POTASSIUM RI	23,7 %
POLY HYDROXYPHENOLS	1,29 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	12,115 µg	FLUORIDE	0,10 mg
VITAMIN A (IU)	40	FLUORIDE RI	2,9 %
VITAMIN B1 THIAMIN	0,086 mg	SELENIUM	3,96 µg
VITAMIN B1 RI	7,8 %	SELENIUM RI	7,2 %
VITAMIN B2 RIBOFLAVIN	0,086 mg	CHROMIUM	51,62 µg
VITAMIN B2 RI	6,1 %	CHROMIUM RI	129,1 %
VITAMIN B3/PP NIACIN/NICOTIN	0,645 mg	MOLYBDENUM	62,81 µg
VITAMIN B3 RI	4,0 %	MOLYBDENUM RI	125,6 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,21 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*	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

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

MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT,EX. PEANUT	0
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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
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.

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

Dry cocoa solids	49,6 %	+/-1,5
Dry fatfree cocoa solids	19,2 %	+/- 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 13.08.2026 for customer BRUYERRE S.A.

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Amélie Allemand