CALLEBAUT®
BELGIUM 1911

VH-9432-01B
Product specification according to the legislation of EU

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

Product Specification

Legal denomination :	Dark chocolate
Commercial name :	Baking drops S
Article :	VH-9432-01B
Commodity code for EU :	1806.2030

'Belgium' refers to the country of the brand.

Typical composition

cocoa mass 49.5%**;** sugar 48.5%**;** dextrose 1.0%**;** emulsifier: lecithins (**soya**) <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 : 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)
BG	5410522650341	10.000 KG		

Shape	Chips
Amount	15.500CT/KG
Amount per box/bag/each	10KG/BG
Amount per pallet	78BG/PAL

Order quantity 10 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
BG	Bag	04-PE-LD

Product characteristics

COUNT PER KG	15,000 - 16,000 /kg

Chemical limits / Ref.Method

MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27.3 %	+/- 1.5	IOCCC14(1972)

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Chemical limits	Ref.Method

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

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	500 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	25.0 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,094 kJ	VITAMIN D CALCIFEROL	1.203 µg
TOTAL FAT	27.3 g	VITAMIN D RI	24.1 %
TOTAL FAT RI	38.9 %	VITAMIN D (IU)	48
SATURATED FATTY ACID	16.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.184 mg
SATURATED FATTY ACID RI	81.5 %	VITAMIN E RI	18.2 %
MONO UNSATURATED FATTY ACID	8.8 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	10.822 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.4 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	183.5 mg
AVAILABLE CARBOHYDRATES	52.9 g	PHOSPHORUS RI	26.2 %
AVAILABLE CARBOHYDRATES RI	20.3 %	IRON	14.07 mg
SUGARS (MONO+DISACCHARIDES)	49.9 g	IRON RI	100.5 %
SUGARS (MONO+DISACCHARIDES) RI	55.5 %	MAGNESIUM	115.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	30.9 %
STARCH	2.5 g	ZINC	1.61 mg
DIETARY FIBRE	9.1 g	ZINC RI	16.1 %
TOTAL PROTEIN	5.8 g	IODINE	0.00 µg
PROTEIN RI	11.6 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	32.2 mg

SALT	0.01 g	CALCIUM RI	4.0 %
SALT RI	0.2 %	CHLORIDE	9.66 mg
SODIUM	5.0 mg	CHLORIDE RI	1.2 %
ORGANIC ACIDS	0.78 g	POTASSIUM	538.0 mg
TOTAL ALKALOIDS	0.59 g	POTASSIUM RI	26.9 %
POLY HYDROXYPHENOLS	1.46 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	10.790 µg	FLUORIDE	0.11 mg
VITAMIN A (IU)	36	FLUORIDE RI	3.2 %
VITAMIN B1 THIAMIN	0.098 mg	SELENIUM	4.28 µg
VITAMIN B1 RI	8.9 %	SELENIUM RI	7.8 %
VITAMIN B2 RIBOFLAVIN	0.098 mg	CHROMIUM	55.79 µg
VITAMIN B2 RI	7.0 %	CHROMIUM RI	139.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.732 mg	MOLYBDENUM	67.88 µg
VITAMIN B3 RI	4.6 %	MOLYBDENUM RI	135.8 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.37 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

Other substances of interest

MAIZE	1	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	1	NATURAL LATEX	0

Legend : 1 = present 0 = absent
*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1

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	49.1 %	+/-1,5
Dry fatfree cocoa solids	21.9 %	+/- 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).

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Evie De Vis