



CALLEBAUT®
BELGIUM 1911

CHP-20SICHP-E0-760

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Powdered chocolate
Commercial name : Silky Choco Powder
Article : CHP-20SICHP-E0-760
Commodity code for EU : 1806.1030

'Belgium' refers to the country of the brand.

Typical composition

sugar 66.0%; cocoa powder 34.0%

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

This product is made in a facility that processes milk ingredients. Although this recipe is non-dairy by nature and it is produced on a dedicated dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522754445	1.000 KG		
BOX	5410522754438	6.000 KG		
Shape		Powder		
Amount		1KG/UC		
Amount per box/bag/each		6UC/BOX		
Amount per pallet		72BOX/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

Chemical limits

			Ref.Method
MOISTURE	max 2 %		IOCCC1(1952)
TOTAL FAT CONTENT	7.1 %	+/- 0.5	IOCCC14(1972)

Physical limits

Not specified.

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Barry Callebaut Cocoa AG - Hardturmstrasse 181

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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	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	389 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	19.5 %	VITAMIN C RI	0.0 %
ENERGY VALUE	1,629 kJ	VITAMIN D CALCIFEROL	0.340 µg
TOTAL FAT	7.1 g	VITAMIN D RI	6.8 %
TOTAL FAT RI	10.2 %	VITAMIN D (IU)	14
SATURATED FATTY ACID	4.3 g	VITAMIN E ALPHA-TOCOPHEROL	0.544 mg
SATURATED FATTY ACID RI	21.5 %	VITAMIN E RI	4.5 %
MONO UNSATURATED FATTY ACID	2.3 g	VITAMIN E (IU)	1
POLY UNSATURATED FATTY ACID	0.2 g	FOLATE	12.376 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	6.2 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	216.5 mg
AVAILABLE CARBOHYDRATES	68.9 g	PHOSPHORUS RI	30.9 %
AVAILABLE CARBOHYDRATES RI	26.5 %	IRON	14.47 mg
SUGARS (MONO+DISACCHARIDES)	66.0 g	IRON RI	103.4 %
SUGARS (MONO+DISACCHARIDES) RI	73.3 %	MAGNESIUM	177.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	47.3 %
STARCH	2.9 g	ZINC	1.90 mg
DIETARY FIBRE	10.2 g	ZINC RI	19.0 %
TOTAL PROTEIN	6.6 g	IODINE	0.00 µg
PROTEIN RI	13.2 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	46.3 mg
SALT	0.01 g	CALCIUM RI	5.8 %
SALT RI	0.2 %	CHLORIDE	11.53 mg
SODIUM	5.8 mg	CHLORIDE RI	1.4 %
ORGANIC ACIDS	0.92 g	POTASSIUM	1,046.3 mg
TOTAL ALKALOIDS	0.70 g	POTASSIUM RI	52.3 %

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POLY HYDROXYPHENOLS	0.92 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	2.720 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	9	FLUORIDE RI	1.2 %
VITAMIN B1 THIAMIN	0.102 mg	SELENIUM	1.56 µg
VITAMIN B1 RI	9.3 %	SELENIUM RI	2.8 %
VITAMIN B2 RIBOFLAVIN	0.102 mg	CHROMIUM	20.40 µg
VITAMIN B2 RI	7.3 %	CHROMIUM RI	51.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.850 mg	MOLYBDENUM	24.82 µg
VITAMIN B3 RI	5.3 %	MOLYBDENUM RI	49.6 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	3.41 g
VITAMIN B12 RI	0.0 %		

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
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

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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	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	33.2 %	+/-1,5
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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).

Printed on 24.09.2026 for customer BRUYERRE S.A.

Claire-Marie Petit

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