



CALLEBAUT®
BELGIUM 1911

CHD-CU-20V115N-552

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
Certification Certified HALAL
Article : CHD-CU-20V115N-552
Commodity code for EU : 1806.2010

'Belgium' refers to the country of the brand.

Typical composition

sugar 52.0%; cocoa mass 33.5%; cocoa butter 14.0%; emulsifier: lecithins (soya) <1%; natural vanilla flavouring <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)
UC	5410522459470	2.500 KG		
BOX	5410522459487	10.000 KG		

Shape	Chunks
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	49BOX/PAL
Order quantity 10 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Product characteristics

LENGTH	9.0 - 11.0 mm
WIDTH	8.0 - 12.0 mm
HEIGHT	3.0 - 5.0 mm

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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Product characteristics

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	32.0 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(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	536 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.8 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,241 kJ	VITAMIN D CALCIFEROL	1.423 µg
TOTAL FAT	32.0 g	VITAMIN D RI	28.5 %
TOTAL FAT RI	45.8 %	VITAMIN D (IU)	57
SATURATED FATTY ACID	19.2 g	VITAMIN E ALPHA-TOCOPHEROL	2.571 mg
SATURATED FATTY ACID RI	96.0 %	VITAMIN E RI	21.4 %
MONO UNSATURATED FATTY ACID	10.4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	9.248 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	4.6 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	125.6 mg
AVAILABLE CARBOHYDRATES	54.3 g	PHOSPHORUS RI	17.9 %
AVAILABLE CARBOHYDRATES RI	20.9 %	IRON	9.83 mg
SUGARS (MONO+DISACCHARIDES)	52.2 g	IRON RI	70.2 %
SUGARS (MONO+DISACCHARIDES) RI	58.0 %	MAGNESIUM	79.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	21.1 %
STARCH	1.7 g	ZINC	1.10 mg

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DIETARY FIBRE	6.2 g	ZINC RI	11.0 %
TOTAL PROTEIN	4.0 g	IODINE	0.00 µg
PROTEIN RI	7.9 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	22.1 mg
SALT	0.01 g	CALCIUM RI	2.8 %
SALT RI	0.1 %	CHLORIDE	6.89 mg
SODIUM	3.4 mg	CHLORIDE RI	0.9 %
ORGANIC ACIDS	0.53 g	POTASSIUM	368.1 mg
TOTAL ALKALOIDS	0.40 g	POTASSIUM RI	18.4 %
POLY HYDROXYPHENOLS	1.00 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	12.839 µg	FLUORIDE	0.08 mg
VITAMIN A (IU)	43	FLUORIDE RI	2.3 %
VITAMIN B1 THIAMIN	0.067 mg	SELENIUM	3.07 µg
VITAMIN B1 RI	6.1 %	SELENIUM RI	5.6 %
VITAMIN B2 RIBOFLAVIN	0.067 mg	CHROMIUM	40.06 µg
VITAMIN B2 RI	4.8 %	CHROMIUM RI	100.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.501 mg	MOLYBDENUM	48.73 µg
VITAMIN B3 RI	3.1 %	MOLYBDENUM RI	97.5 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	0.96 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

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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	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
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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	47.0 %	+/-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.
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 24.09.2026 for customer BRUYERRE S.A.

Evie De Vis

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