



CHOCOVIC

CHD-DR-75Y44CV-568

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Chocolate
Article : CHD-DR-75Y44CV-568
Commodity code for EU : 1806.2050

Typical composition

sugar; cocoa mass; cocoa butter; emulsifier: lecithins (soya); vanillin

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
BOX	8436036679767	10,000 KG
Shape		Chips
Amount		7500CT/KG
Amount per box/bag/each		10KG/BOX
Amount per pallet		48BOX/PAL
Order quantity 10 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	02-PE-HD
	Box	20-PAP

Product characteristics

COUNT PER KG 7.125 - 7.875 /kg

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	25,6 %	+/- 1,5	IOCCC14(1972)

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for customer 5996

Barry Callebaut Manufacturing - Ibérica S.A.U.

CTRA. NACIONAL 152 A KM 71,3 - 08503 GURB - SPAIN

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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	497 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	24,8 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.078 kJ	VITAMIN D CALCIFEROL	1,126 µg
TOTAL FAT	25,6 g	VITAMIN D RI	22,5 %
TOTAL FAT RI	36,5 %	VITAMIN D (IU)	45
SATURATED FATTY ACID	15,3 g	VITAMIN E ALPHA-TOCOPHEROL	2,054 mg
SATURATED FATTY ACID RI	76,3 %	VITAMIN E RI	17,1 %
MONO UNSATURATED FATTY ACID	8,3 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0,9 g	FOLATE	9,476 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	4,7 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	159,5 mg
AVAILABLE CARBOHYDRATES	57,2 g	PHOSPHORUS RI	22,8 %
AVAILABLE CARBOHYDRATES RI	22,0 %	IRON	12,45 mg
SUGARS (MONO+DISACCHARIDES)	54,5 g	IRON RI	89,0 %
SUGARS (MONO+DISACCHARIDES) RI	60,5 %	MAGNESIUM	100,6 mg
POLYOLS	0,0 g	MAGNESIUM RI	26,8 %
STARCH	2,2 g	ZINC	1,40 mg
DIETARY FIBRE	7,9 g	ZINC RI	14,0 %
TOTAL PROTEIN	5,0 g	IODINE	0,00 µg
PROTEIN RI	10,0 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	28,0 mg
SALT	0,01 g	CALCIUM RI	3,5 %
SALT RI	0,2 %	CHLORIDE	8,58 mg

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SODIUM	4,3 mg	CHLORIDE RI	1,1 %
ORGANIC ACIDS	0,68 g	POTASSIUM	467,3 mg
TOTAL ALKALOIDS	0,51 g	POTASSIUM RI	23,4 %
POLY HYDROXYPHENOLS	1,27 g	MANGANESE	0,01 mg
ALCOHOL	0,00 g	MANGANESE RI	0,3 %
VITAMIN A RETINOL	10,100 µg	FLUORIDE	0,10 mg
VITAMIN A (IU)	34	FLUORIDE RI	2,9 %
VITAMIN B1 THIAMIN	0,085 mg	SELENIUM	3,90 µg
VITAMIN B1 RI	7,7 %	SELENIUM RI	7,1 %
VITAMIN B2 RIBOFLAVIN	0,085 mg	CHROMIUM	50,88 µg
VITAMIN B2 RI	6,1 %	CHROMIUM RI	127,2 %
VITAMIN B3/PP NIACIN/NICOTIN	0,636 mg	MOLYBDENUM	61,90 µg
VITAMIN B3 RI	4,0 %	MOLYBDENUM RI	123,8 %
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*	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
MAIZE	1	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0

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Other substances of interest

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	min 44,0 %		
Dry fatfree cocoa solids	19,0 %	+/- 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 19.05.2026 for customer BRUYERRE S.A.

Gemma Crous

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