



CHD-VR-1Z2-E0-U72

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Vermicelli chocolate
Certification Certified HALAL
Article : CHD-VR-1Z2-E0-U72
Commodity code for EU : 1806.2030

Product will be taken out of our product range

Typical composition

sugar 53.5%; cocoa mass 43.0%; **milk**fat 1.5%; fat-reduced cocoa powder <1%; whole **milk** powder <1%; natural vanilla flavouring <1%

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

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177653402	5.000 KG		120x235x425 MM	Lam. stand-up plastic bag
BOX	18711177653409	20.000 KG		520x264x330 MM	Corrugated American Case

Shape Vermicelli
Amount 5KG/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 30BOX/PAL
Order quantity 20 KG (or multiply of this)

Packaging information

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

Product characteristics

SIEVE FRACTION 0.8 - 2.7 mm

Chemical limits

MOISTURE max 1 %

Ref.Method

IOCCC1(1952)

Physical limits

Particle size : min 20 % of the dry fatfree substance is > 30 microns.

Ref.Method

IOCCC116(1990)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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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	493 kcal	VITAMIN C L-ASCORBIC ACID	0.017 mg
ENERGY VALUE RI	24.7 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,064 kJ	VITAMIN D CALCIFEROL	1.047 µg
TOTAL FAT	25.4 g	VITAMIN D RI	20.9 %
TOTAL FAT RI	36.2 %	VITAMIN D (IU)	42
SATURATED FATTY ACID	15.3 g	VITAMIN E ALPHA-TOCOPHEROL	1.928 mg
SATURATED FATTY ACID RI	76.3 %	VITAMIN E RI	16.1 %
MONO UNSATURATED FATTY ACID	8.2 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.7 g	FOLATE	10.386 µg
TRANS FATTY ACID (TFA) TOTAL	0.1 g	FOLATE RI	5.2 %
CHOLESTEROL	6.8 mg	PHOSPHORUS	174.8 mg
AVAILABLE CARBOHYDRATES	56.2 g	PHOSPHORUS RI	25.0 %
AVAILABLE CARBOHYDRATES RI	21.6 %	IRON	12.89 mg
SUGARS (MONO+DISACCHARIDES)	53.7 g	IRON RI	92.0 %
SUGARS (MONO+DISACCHARIDES) RI	59.7 %	MAGNESIUM	106.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	28.5 %
STARCH	2.4 g	ZINC	1.51 mg
DIETARY FIBRE	8.2 g	ZINC RI	15.1 %
TOTAL PROTEIN	5.5 g	IODINE	0.23 µg
PROTEIN RI	10.9 %	IODINE RI	0.2 %
MILK PROTEIN	0.2 g	CALCIUM	37.5 mg
SALT	0.18 g	CALCIUM RI	4.7 %
SALT RI	3.0 %	CHLORIDE	16.08 mg
SODIUM	72.8 mg	CHLORIDE RI	2.0 %
ORGANIC ACIDS	0.73 g	POTASSIUM	564.1 mg
TOTAL ALKALOIDS	0.54 g	POTASSIUM RI	28.2 %

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POLY HYDROXYPHENOLS	1.22 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.3 %
VITAMIN A RETINOL	23.035 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	77	FLUORIDE RI	2.7 %
VITAMIN B1 THIAMIN	0.093 mg	SELENIUM	3.71 µg
VITAMIN B1 RI	8.4 %	SELENIUM RI	6.8 %
VITAMIN B2 RIBOFLAVIN	0.109 mg	CHROMIUM	47.11 µg
VITAMIN B2 RI	7.8 %	CHROMIUM RI	117.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.671 mg	MOLYBDENUM	57.38 µg
VITAMIN B3 RI	4.2 %	MOLYBDENUM RI	114.8 %
VITAMIN B12 CYANO-COBALAMINE	0.019 µg	ASH CONTENT	1.60 g
VITAMIN B12 RI	0.8 %		

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
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	1	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	0
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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	44.6 %	+/-1,5
Dry fatfree cocoa solids	20.4 %	+/- 1

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

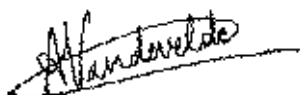
Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

Printed on 24.09.2026 for customer BRUYERRE S.A.



Astrid Vandeveld