



CALLEBAUT

ESTABLISHED 1911

ICE-43-RUBY-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 :	Couverture chocolate
Certification	Certified HALAL
Commercial name :	Ice Chocolate
	Ruby
Article :	ICE-43-RUBY-552
Commodity code for EU :	1806.2010

Typical composition

cocoa butter; sugar; whole **milk** powder; skimmed **milk** powder; cocoa mass; emulsifier: sunflower lecithin; acid: citric acid; natural vanilla flavouring

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

Delivery form

	EAN	Net weight
UC	5410522589528	2,500 KG
BOX	5410522590517	10,000 KG
Shape		Callets
Amount		2,5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		49BOX/PAL
Order quantity 10 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	43,4 %	+/- 1,5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 8 % 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

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for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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Microbiological limits		Ref.Method
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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

12 Month (s) after production date

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory.

Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm³/m²/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m²/24h @ 38°C / RH 90%

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	604 kcal	VITAMIN B12 RI	18,5 %
ENERGY VALUE RI	30,2 %	VITAMIN C L-ASCORBIC ACID	0,420 mg
ENERGY VALUE	2.527 kJ	VITAMIN C RI	0,5 %
TOTAL FAT	43,4 g	VITAMIN D CALCIFEROL	1,723 µg
TOTAL FAT RI	62,0 %	VITAMIN D RI	34,5 %
SATURATED FATTY ACID	26,0 g	VITAMIN D (IU)	69
SATURATED FATTY ACID RI	130,2 %	VITAMIN E ALPHA-TOCOPHEROL	3,258 mg
MONO UNSATURATED FATTY ACID	13,9 g	VITAMIN E RI	27,1 %
POLY UNSATURATED FATTY ACID	1,4 g	VITAMIN E (IU)	5
TRANS FATTY ACID (TFA) TOTAL	0,4 g	VITAMIN H BIOTIN	0,003 mg
CHOLESTEROL	18,4 mg	VITAMIN H RI	5,9 %
AVAILABLE CARBOHYDRATES	44,5 g	VITAMIN M FOLIC ACID	11,428 µg
AVAILABLE CARBOHYDRATES RI	17,1 %	VITAMIN M RI	5,7 %
SUGARS (MONO+DISACCHARIDES)	43,5 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	48,3 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	179,4 mg
STARCH	0,2 g	PHOSPHORUS RI	25,6 %
DIETARY FIBRE	0,7 g	IRON	1,15 mg
TOTAL PROTEIN	7,8 g	IRON RI	8,2 %
PROTEIN RI	15,5 %	MAGNESIUM	28,2 mg
MILK PROTEIN	7,4 g	MAGNESIUM RI	7,5 %

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SALT	0,20 g	ZINC	0,85 mg
SALT RI	3,3 %	ZINC RI	8,5 %
SODIUM	78,6 mg	IODINE	5,59 µg
ORGANIC ACIDS	1,00 g	IODINE RI	3,7 %
TOTAL ALKALOIDS	0,05 g	CALCIUM	194,8 mg
POLY HYDROXYPHENOLS	0,25 g	CALCIUM RI	24,3 %
ALCOHOL	0,00 g	CHLORIDE	171,47 mg
VITAMIN A RETINOL	57,726 µg	CHLORIDE RI	21,4 %
VITAMIN A RI	7,2 %	POTASSIUM	314,1 mg
VITAMIN A (IU)	192	POTASSIUM RI	15,7 %
PROVITAMIN A BETA-CAROTENE	14,052 µg	MANGANESE	0,00 mg
VITAMIN B1 THIAMIN	0,081 mg	MANGANESE RI	0,2 %
VITAMIN B1 RI	7,3 %	FLUORIDE	0,00 mg
VITAMIN B2 RIBOFLAVIN	0,467 mg	FLUORIDE RI	0,1 %
VITAMIN B2 RI	33,4 %	SELENIUM	2,24 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,066 mg	SELENIUM RI	4,1 %
VITAMIN B3 RI	0,4 %	CHROMIUM	4,10 µg
VITAMIN B5 PANTOIC ACID	0,761 mg	CHROMIUM RI	10,2 %
VITAMIN B5 RI	12,7 %	MOLYBDENUM	7,76 µg
VITAMIN B6 PYRIDOXIN	0,063 mg	MOLYBDENUM RI	15,5 %
VITAMIN B6 RI	4,5 %	ASH CONTENT	1,61 g
VITAMIN B12 CYANO-COBALAMINE	0,462 µg		

RI = Reference Intake

Additional allergen information: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	0
EGGS AND PRODUCTS THEREOF	0	OTHER NUTS *	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHUR DIOXIDE/ SULPHITES IN CONC	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	0
MAIZE	1		

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Additional allergen information: presence as ingredient or through cross contact on production line

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

** : excl. fully refined oil/fat

"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	55,1 %	+/-1,5
Dry fatfree cocoa solids	min 2,5 %	
Dry milk solids on total product	25,1 %	+/-1,5

Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Dairy

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

Printed on 24.09.2020 for customer BRUYERRE S.A.

Stephanie Coppin

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