



CALLEBAUT®
BELGIUM 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

'Belgium' refers to the country of the brand.

Typical composition

cocoa butter 35.5%; sugar 32.5%; whole **milk** powder 18.0%; skimmed **milk** powder 8.0%; cocoa mass 4.5%; emulsifier: lecithin <1%; acid: citric acid <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)
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		8,600 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 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)

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for customer 5996

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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

12 Month (s) after production date under below recommended storage conditions

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 C L-ASCORBIC ACID	0.420 mg
ENERGY VALUE RI	30.2 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,527 kJ	VITAMIN D CALCIFEROL	1.723 µg
TOTAL FAT	43.4 g	VITAMIN D RI	34.5 %
TOTAL FAT RI	62.0 %	VITAMIN D (IU)	69
SATURATED FATTY ACID	26.0 g	VITAMIN E ALPHA-TOCOPHEROL	3.258 mg
SATURATED FATTY ACID RI	130.2 %	VITAMIN E RI	27.1 %
MONO UNSATURATED FATTY ACID	13.9 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.4 g	FOLATE	11.428 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	5.7 %
CHOLESTEROL	21.9 mg	PHOSPHORUS	179.4 mg
AVAILABLE CARBOHYDRATES	44.5 g	PHOSPHORUS RI	25.6 %
AVAILABLE CARBOHYDRATES RI	17.1 %	IRON	1.15 mg
SUGARS (MONO+DISACCHARIDES)	43.5 g	IRON RI	8.2 %
SUGARS (MONO+DISACCHARIDES) RI	48.3 %	MAGNESIUM	28.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	7.5 %

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STARCH	0.2 g	ZINC	0.85 mg
DIETARY FIBRE	0.7 g	ZINC RI	8.5 %
TOTAL PROTEIN	7.8 g	IODINE	5.59 µg
PROTEIN RI	15.5 %	IODINE RI	3.7 %
MILK PROTEIN	7.4 g	CALCIUM	194.8 mg
SALT	0.20 g	CALCIUM RI	24.3 %
SALT RI	3.3 %	CHLORIDE	171.47 mg
SODIUM	78.6 mg	CHLORIDE RI	21.4 %
ORGANIC ACIDS	1.00 g	POTASSIUM	314.1 mg
TOTAL ALKALOIDS	0.05 g	POTASSIUM RI	15.7 %
POLY HYDROXYPHENOLS	0.25 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	57.726 µg	FLUORIDE	0.00 mg
VITAMIN A (IU)	192	FLUORIDE RI	0.1 %
VITAMIN B1 THIAMIN	0.081 mg	SELENIUM	2.24 µg
VITAMIN B1 RI	7.3 %	SELENIUM RI	4.1 %
VITAMIN B2 RIBOFLAVIN	0.467 mg	CHROMIUM	4.10 µg
VITAMIN B2 RI	33.4 %	CHROMIUM RI	10.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.066 mg	MOLYBDENUM	7.76 µg
VITAMIN B3 RI	0.4 %	MOLYBDENUM RI	15.5 %
VITAMIN B12 CYANO-COBALAMINE	0.462 µg	ASH CONTENT	1.61 g
VITAMIN B12 RI	18.5 %		

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

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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	1	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	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	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.
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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