



CALLEBAUT

ESTABLISHED 1911

CHR-R35RB1-E4-U70

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 :	ruby
Article :	CHR-R35RB1-E4-U70
Commodity code for EU :	1806.2010

Typical composition

sugar; cocoa butter; skimmed **milk** powder; whole **milk** powder; cocoa mass; emulsifier: **soya** 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	5410522576856	2,500 KG
BOX	5410522576849	10,000 KG
Shape		Callets
Amount		2,5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		42BOX/PAL
Order quantity 10 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35,9 %	+/- 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
E.COLI	absent/g	ISO16649-2

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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

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	563 kcal	VITAMIN B12 RI	24,8 %
ENERGY VALUE RI	28,2 %	VITAMIN C L-ASCORBIC ACID	0,563 mg
ENERGY VALUE	2.356 kJ	VITAMIN C RI	0,7 %
TOTAL FAT	35,9 g	VITAMIN D CALCIFEROL	1,449 µg
TOTAL FAT RI	51,3 %	VITAMIN D RI	29,0 %
SATURATED FATTY ACID	21,5 g	VITAMIN D (IU)	58
SATURATED FATTY ACID RI	107,7 %	VITAMIN E ALPHA-TOCOPHEROL	2,605 mg
MONO UNSATURATED FATTY ACID	11,5 g	VITAMIN E RI	21,7 %
POLY UNSATURATED FATTY ACID	1,2 g	VITAMIN E (IU)	4
TRANS FATTY ACID (TFA) TOTAL	0,2 g	VITAMIN H BIOTIN	0,002 mg
CHOLESTEROL	12,7 mg	VITAMIN H RI	4,5 %
AVAILABLE CARBOHYDRATES	49,6 g	VITAMIN M FOLIC ACID	11,702 µg
AVAILABLE CARBOHYDRATES RI	19,1 %	VITAMIN M RI	5,9 %
SUGARS (MONO+DISACCHARIDES)	48,5 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	53,8 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	237,1 mg
STARCH	0,2 g	PHOSPHORUS RI	33,9 %
DIETARY FIBRE	0,7 g	IRON	1,20 mg
TOTAL PROTEIN	9,3 g	IRON RI	8,6 %
PROTEIN RI	18,6 %	MAGNESIUM	34,5 mg
MILK PROTEIN	8,9 g	MAGNESIUM RI	9,2 %
SALT	0,27 g	ZINC	1,10 mg

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SALT RI	4,4 %	ZINC RI	11,0 %
SODIUM	106,2 mg	IODINE	7,57 µg
ORGANIC ACIDS	1,09 g	IODINE RI	5,0 %
TOTAL ALKALOIDS	0,05 g	CALCIUM	262,7 mg
POLY HYDROXYPHENOLS	0,25 g	CALCIUM RI	32,8 %
ALCOHOL	0,00 g	CHLORIDE	231,85 mg
VITAMIN A RETINOL	14,669 µg	CHLORIDE RI	29,0 %
VITAMIN A RI	1,8 %	POTASSIUM	413,2 mg
VITAMIN A (IU)	49	POTASSIUM RI	20,7 %
PROVITAMIN A BETA-CAROTENE	5,980 µg	MANGANESE	0,01 mg
VITAMIN B1 THIAMIN	0,102 mg	MANGANESE RI	0,6 %
VITAMIN B1 RI	9,3 %	FLUORIDE	0,02 mg
VITAMIN B2 RIBOFLAVIN	0,626 mg	FLUORIDE RI	0,5 %
VITAMIN B2 RI	44,7 %	SELENIUM	3,51 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,066 mg	SELENIUM RI	6,4 %
VITAMIN B3 RI	0,4 %	CHROMIUM	8,01 µg
VITAMIN B5 PANTOIC ACID	1,023 mg	CHROMIUM RI	20,0 %
VITAMIN B5 RI	17,1 %	MOLYBDENUM	12,66 µg
VITAMIN B6 PYRIDOXIN	0,088 mg	MOLYBDENUM RI	25,3 %
VITAMIN B6 RI	6,3 %	ASH CONTENT	2,13 g
VITAMIN B12 CYANO-COBALAMINE	0,621 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**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	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		

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

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

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	48,8 %	+/-1,5
Dry fatfree cocoa solids	min 2,5 %	
Dry milk solids on total product	27,8 %	+/-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.

Katrien Drieskens

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