



CALLEBAUT®
BELGIUM 1911

CHR-R35RB1-E4-U70

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Couverture chocolate
Certification Certified HALAL
Commercial name : ruby
Article : CHR-R35RB1-E4-U70
Commodity code for EU : 1806.2010

Product will be taken out of our product range

'Belgium' refers to the country of the brand.

Typical composition

sugar; cocoa butter; skimmed **milk** powder; whole **milk** powder; cocoa mass; emulsifier: lecithins (**soya**); 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		48BOX/PAL
Order quantity 420 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	35,9 % +/- 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

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

18 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	563 kcal	VITAMIN C L-ASCORBIC ACID	0,563 mg
ENERGY VALUE RI	28,2 %	VITAMIN C RI	0,7 %
ENERGY VALUE	2.356 kJ	VITAMIN D CALCIFEROL	1,449 µg
TOTAL FAT	35,9 g	VITAMIN D RI	29,0 %
TOTAL FAT RI	51,3 %	VITAMIN D (IU)	58
SATURATED FATTY ACID	21,5 g	VITAMIN E ALPHA-TOCOPHEROL	2,605 mg
SATURATED FATTY ACID RI	107,7 %	VITAMIN E RI	21,7 %
MONO UNSATURATED FATTY ACID	11,5 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1,2 g	FOLATE	11,702 µg
TRANS FATTY ACID (TFA) TOTAL	0,2 g	FOLATE RI	5,9 %
CHOLESTEROL	15,5 mg	PHOSPHORUS	237,1 mg
AVAILABLE CARBOHYDRATES	49,6 g	PHOSPHORUS RI	33,9 %
AVAILABLE CARBOHYDRATES RI	19,1 %	IRON	1,20 mg
SUGARS (MONO+DISACCHARIDES)	48,5 g	IRON RI	8,6 %
SUGARS (MONO+DISACCHARIDES) RI	53,8 %	MAGNESIUM	34,5 mg
POLYOLS	0,0 g	MAGNESIUM RI	9,2 %

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STARCH	0,2 g	ZINC	1,10 mg
DIETARY FIBRE	0,7 g	ZINC RI	11,0 %
TOTAL PROTEIN	9,3 g	IODINE	7,57 µg
PROTEIN RI	18,6 %	IODINE RI	5,0 %
MILK PROTEIN	8,9 g	CALCIUM	262,7 mg
SALT	0,27 g	CALCIUM RI	32,8 %
SALT RI	4,4 %	CHLORIDE	231,85 mg
SODIUM	106,2 mg	CHLORIDE RI	29,0 %
ORGANIC ACIDS	1,09 g	POTASSIUM	413,2 mg
TOTAL ALKALOIDS	0,05 g	POTASSIUM RI	20,7 %
POLY HYDROXYPHENOLS	0,25 g	MANGANESE	0,01 mg
ALCOHOL	0,00 g	MANGANESE RI	0,6 %
VITAMIN A RETINOL	23,984 µg	FLUORIDE	0,02 mg
VITAMIN A (IU)	80	FLUORIDE RI	0,5 %
VITAMIN B1 THIAMIN	0,102 mg	SELENIUM	3,51 µg
VITAMIN B1 RI	9,3 %	SELENIUM RI	6,4 %
VITAMIN B2 RIBOFLAVIN	0,626 mg	CHROMIUM	8,01 µg
VITAMIN B2 RI	44,7 %	CHROMIUM RI	20,0 %
VITAMIN B3/PP NIACIN/NICOTIN	0,066 mg	MOLYBDENUM	12,66 µg
VITAMIN B3 RI	0,4 %	MOLYBDENUM RI	25,3 %
VITAMIN B12 CYANO-COBALAMINE	0,621 µg	ASH CONTENT	2,13 g
VITAMIN B12 RI	24,8 %		

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*	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

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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	1	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	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.
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 17.06.2026 for customer BRUYERRE S.A.

Evie De Vis

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