



CHP-20BQ-760

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Powdered chocolate
Article : CHP-20BQ-760
Commodity code for EU : 1806.1030

Typical composition

sugar; cocoa powder

This product is made in a facility that processes milk ingredients. Although this recipe is non-dairy by nature and it is produced on a dedicated dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

	EAN	Net weight
UC	3073417600023	1,000 KG
BOX	13073417600020	6,000 KG
Shape		Powder
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		72BOX/PAL
Order quantity 6 KG (or multiply of this)		

Chemical limits

			Ref.Method
MOISTURE	max 2 %		IOCCC1(1952)
TOTAL FAT CONTENT	7,1 %	+/- 0,5	IOCCC14(1972)

Physical limits

Not specified.

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
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>

Article : CHP-20BQ-760
BC Manufacturing France - 19 Bld Michelet
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for customer 5996

24.09.2020 09:15:37

p. 1 / 4



CHP-20BQ-760

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Microbiological limits

Ref.Method

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

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

ENERGY VALUE	389 kcal	VITAMIN B12 RI	0,0 %
ENERGY VALUE RI	19,5 %	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE	1.629 kJ	VITAMIN C RI	0,0 %
TOTAL FAT	7,1 g	VITAMIN D CALCIFEROL	0,340 µg
TOTAL FAT RI	10,2 %	VITAMIN D RI	6,8 %
SATURATED FATTY ACID	4,3 g	VITAMIN D (IU)	14
SATURATED FATTY ACID RI	21,5 %	VITAMIN E ALPHA-TOCOPHEROL	0,544 mg
MONO UNSATURATED FATTY ACID	2,3 g	VITAMIN E RI	4,5 %
POLY UNSATURATED FATTY ACID	0,2 g	VITAMIN E (IU)	1
TRANS FATTY ACID (TFA) TOTAL	0,0 g	VITAMIN H BIOTIN	0,000 mg
CHOLESTEROL	0,0 mg	VITAMIN H RI	0,0 %
AVAILABLE CARBOHYDRATES	68,9 g	VITAMIN M FOLIC ACID	12,376 µg
AVAILABLE CARBOHYDRATES RI	26,5 %	VITAMIN M RI	6,2 %
SUGARS (MONO+DISACCHARIDES)	66,0 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	73,3 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	216,5 mg
STARCH	2,9 g	PHOSPHORUS RI	30,9 %
DIETARY FIBRE	10,2 g	IRON	14,47 mg
TOTAL PROTEIN	6,6 g	IRON RI	103,4 %
PROTEIN RI	13,2 %	MAGNESIUM	177,3 mg
MILK PROTEIN	0,0 g	MAGNESIUM RI	47,3 %
SALT	0,01 g	ZINC	1,90 mg
SALT RI	0,2 %	ZINC RI	19,0 %
SODIUM	5,8 mg	IODINE	0,00 µg
ORGANIC ACIDS	0,92 g	IODINE RI	0,0 %
TOTAL ALKALOIDS	0,70 g	CALCIUM	46,3 mg
POLY HYDROXYPHENOLS	0,92 g	CALCIUM RI	5,8 %
ALCOHOL	0,00 g	CHLORIDE	11,53 mg
VITAMIN A RETINOL	2,720 µg	CHLORIDE RI	1,4 %
VITAMIN A RI	0,3 %	POTASSIUM	1.046,3 mg
VITAMIN A (IU)	9	POTASSIUM RI	52,3 %
PROVITAMIN A BETA-CAROTENE	0,000 µg	MANGANESE	0,01 mg
VITAMIN B1 THIAMIN	0,102 mg	MANGANESE RI	0,3 %
VITAMIN B1 RI	9,3 %	FLUORIDE	0,04 mg



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VITAMIN B2 RIBOFLAVIN	0,102 mg	FLUORIDE RI	1,2 %
VITAMIN B2 RI	7,3 %	SELENIUM	1,56 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,850 mg	SELENIUM RI	2,8 %
VITAMIN B3 RI	5,3 %	CHROMIUM	20,40 µg
VITAMIN B5 PANTOIC ACID	0,476 mg	CHROMIUM RI	51,0 %
VITAMIN B5 RI	7,9 %	MOLYBDENUM	24,82 µg
VITAMIN B6 PYRIDOXIN	0,068 mg	MOLYBDENUM RI	49,6 %
VITAMIN B6 RI	4,9 %	ASH CONTENT	3,41 g
VITAMIN B12 CYANO-COBALAMINE	0,000 µg		

RI = Reference Intake

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

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	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	0
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	1
MAIZE	0		

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	33,2 %	+/-1,5
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Storage conditions

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

Storage Temperature : 12 - 20 °C

Kosher certification

Kosher Pareve

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

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p. 3 / 4



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