



CALLEBAUT

BEELGIUM 1911

SAOTHOME-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 : Dark couverture chocolate
Certification Certified HALAL
Commercial name : Sao Thome
Article : SAOTHOME-E4-U70
Commodity code for EU : 1806.2010

Typical composition

cocoa mass São Tomé; sugar; emulsifier: **soya** lecithin; natural vanilla flavouring

Products with "best before" until 21.06.2018 are not halal certified.

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight
UC	5410522515916	2,500 KG
BOX	5410522515909	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	39,4 %	+/- 1,5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

Article : SAOTHOME-E4-U70
BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122
9280 LEBBEKE - WIEZE - BELGIUM
Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 5996

24.09.2020 08:48:26

p. 1 / 4

**CALLEBAUT**

FELIUM 1911

SAOTHOME-E4-U70**Product specification according to the legislation of EU****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>

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	544 kcal	VITAMIN B12 RI	0,0 %
ENERGY VALUE RI	27,2 %	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE	2.276 kJ	VITAMIN C RI	0,0 %
TOTAL FAT	39,4 g	VITAMIN D CALCIFEROL	1,823 µg
TOTAL FAT RI	56,3 %	VITAMIN D RI	36,5 %
SATURATED FATTY ACID	23,6 g	VITAMIN D (IU)	73
SATURATED FATTY ACID RI	118,1 %	VITAMIN E ALPHA-TOCOPHEROL	3,288 mg
MONO UNSATURATED FATTY ACID	12,7 g	VITAMIN E RI	27,4 %
POLY UNSATURATED FATTY ACID	1,3 g	VITAMIN E (IU)	5
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	31,2 g	VITAMIN M FOLIC ACID	17,827 µg
AVAILABLE CARBOHYDRATES RI	12,0 %	VITAMIN M RI	8,9 %
SUGARS (MONO+DISACCHARIDES)	26,9 g	VITAMIN K - PHYLLOQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	29,9 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	273,8 mg
STARCH	3,7 g	PHOSPHORUS RI	39,1 %
DIETARY FIBRE	13,6 g	IRON	18,72 mg
TOTAL PROTEIN	8,5 g	IRON RI	133,7 %
PROTEIN RI	17,1 %	MAGNESIUM	172,8 mg
MILK PROTEIN	0,0 g	MAGNESIUM RI	46,1 %
SALT	0,02 g	ZINC	2,39 mg
SALT RI	0,3 %	ZINC RI	23,9 %
SODIUM	7,2 mg	IODINE	0,00 µg
ORGANIC ACIDS	1,15 g	IODINE RI	0,0 %
TOTAL ALKALOIDS	0,87 g	CALCIUM	47,8 mg

Article : SAOTHOME-E4-U70

for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2020 08:48:26

Tel. : 053 73 02 11 Fax.: 053 78 04 63

p. 2 / 4



CALLEBAUT

ESTABLISHED 1911

SAOTHOME-E4-U70

Product specification according to the legislation of EU

POLY HYDROXYPHENOLS	2,16 g	CALCIUM RI	6,0 %
ALCOHOL	0,00 g	CHLORIDE	13,73 mg
VITAMIN A RETINOL	16,375 µg	CHLORIDE RI	1,7 %
VITAMIN A RI	2,0 %	POTASSIUM	694,3 mg
VITAMIN A (IU)	55	POTASSIUM RI	34,7 %
PROVITAMIN A BETA-CAROTENE	0,000 µg	MANGANESE	0,00 mg
VITAMIN B1 THIAMIN	0,144 mg	MANGANESE RI	0,1 %
VITAMIN B1 RI	13,1 %	FLUORIDE	0,12 mg
VITAMIN B2 RIBOFLAVIN	0,144 mg	FLUORIDE RI	3,5 %
VITAMIN B2 RI	10,3 %	SELENIUM	4,69 µg
VITAMIN B3/PP NIACIN/NICOTIN	1,110 mg	SELENIUM RI	8,5 %
VITAMIN B3 RI	6,9 %	CHROMIUM	61,20 µg
VITAMIN B5 PANTOIC ACID	0,576 mg	CHROMIUM RI	153,0 %
VITAMIN B5 RI	9,6 %	MOLYBDENUM	74,46 µg
VITAMIN B6 PYRIDOXIN	0,072 mg	MOLYBDENUM RI	148,9 %
VITAMIN B6 RI	5,1 %	ASH CONTENT	1,96 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)	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	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.

Article : SAOTHOME-E4-U70

for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2020 08:48:26

Tel. : 053 73 02 11 Fax.: 053 78 04 63

p. 3 / 4



CALLEBAUT

1845 BELGIUM 1911

SAOTHOME-E4-U70

Product specification according to the legislation of EU

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	72,0 %	+/- 2
Dry fatfree cocoa solids	32,6 %	+/-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

Article : SAOTHOME-E4-U70

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.: 053 78 04 63

for customer 5996

24.09.2020 08:48:26

p. 4 / 4