



CALLEBAUT

ESTABLISHED 1911

CHK-D-E4-U72

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Vermicelli chocolate
Article : CHK-D-E4-U72
Commodity code for EU : 1806.2030

Typical composition

sugar; cocoa mass; **milkfat**; fat-reduced cocoa powder; whole **milk** powder; 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	5410522514650	5,000 KG
BOX	5410522514643	20,000 KG

Shape: Vermicelli/Splitter
Amount: 5KG/UC
Amount per box/bag/each: 4UC/BOX
Amount per pallet: 30BOX/PAL
Order quantity 20 KG (or multiply of this)

Product characteristics

SIEVE FRACTION: 0,8 - 2,7 mm

Chemical limits

MOISTURE: max 1 %

Ref.Method

IOCCC1(1952)

Physical limits

Particle size : min 20 % of the dry fatfree substance is > 30 microns.

Ref.Method

IOCCC116(1990)

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5.000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

Ref.Method

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

ISO6579

Article : CHK-D-E4-U72

for customer 5996

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2020 09:15:37

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Microbiological limits

Ref.Method

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	493 kcal	VITAMIN B12 RI	0,8 %
ENERGY VALUE RI	24,6 %	VITAMIN C L-ASCORBIC ACID	0,018 mg
ENERGY VALUE	2.062 kJ	VITAMIN C RI	0,0 %
TOTAL FAT	25,3 g	VITAMIN D CALCIFEROL	1,048 µg
TOTAL FAT RI	36,2 %	VITAMIN D RI	21,0 %
SATURATED FATTY ACID	15,3 g	VITAMIN D (IU)	42
SATURATED FATTY ACID RI	76,3 %	VITAMIN E ALPHA-TOCOPHEROL	1,928 mg
MONO UNSATURATED FATTY ACID	8,2 g	VITAMIN E RI	16,1 %
POLY UNSATURATED FATTY ACID	0,7 g	VITAMIN E (IU)	3
TRANS FATTY ACID (TFA) TOTAL	0,1 g	VITAMIN H BIOTIN	0,000 mg
CHOLESTEROL	6,7 mg	VITAMIN H RI	0,0 %
AVAILABLE CARBOHYDRATES	56,0 g	VITAMIN M FOLIC ACID	10,397 µg
AVAILABLE CARBOHYDRATES RI	21,6 %	VITAMIN M RI	5,2 %
SUGARS (MONO+DISACCHARIDES)	53,7 g	VITAMIN K - PHYLLIQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	59,7 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	175,3 mg
STARCH	2,3 g	PHOSPHORUS RI	25,0 %
DIETARY FIBRE	8,2 g	IRON	12,58 mg
TOTAL PROTEIN	5,5 g	IRON RI	89,9 %
PROTEIN RI	11,0 %	MAGNESIUM	106,9 mg
MILK PROTEIN	0,2 g	MAGNESIUM RI	28,5 %
SALT	0,02 g	ZINC	1,51 mg
SALT RI	0,3 %	ZINC RI	15,1 %
SODIUM	8,0 mg	IODINE	0,24 µg
ORGANIC ACIDS	0,73 g	IODINE RI	0,2 %
TOTAL ALKALOIDS	0,54 g	CALCIUM	37,9 mg
POLY HYDROXYPHENOLS	1,22 g	CALCIUM RI	4,7 %
ALCOHOL	0,00 g	CHLORIDE	16,41 mg
VITAMIN A RETINOL	22,786 µg	CHLORIDE RI	2,1 %
VITAMIN A RI	2,8 %	POTASSIUM	611,5 mg
VITAMIN A (IU)	76	POTASSIUM RI	30,6 %
PROVITAMIN A BETA-CAROTENE	3,333 µg	MANGANESE	0,01 mg
VITAMIN B1 THIAMIN	0,093 mg	MANGANESE RI	0,3 %

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VITAMIN B1 RI	8,4 %	FLUORIDE	0,09 mg
VITAMIN B2 RIBOFLAVIN	0,110 mg	FLUORIDE RI	2,7 %
VITAMIN B2 RI	7,8 %	SELENIUM	3,73 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,671 mg	SELENIUM RI	6,8 %
VITAMIN B3 RI	4,2 %	CHROMIUM	47,21 µg
VITAMIN B5 PANTOIC ACID	0,392 mg	CHROMIUM RI	118,0 %
VITAMIN B5 RI	6,5 %	MOLYBDENUM	57,50 µg
VITAMIN B6 PYRIDOXIN	0,048 mg	MOLYBDENUM RI	115,0 %
VITAMIN B6 RI	3,4 %	ASH CONTENT	1,65 g
VITAMIN B12 CYANO-COBALAMINE	0,020 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**	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	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	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	44,6 %	+/-1,5
Dry fatfree cocoa solids	20,5 %	+/- 1

Storage conditions

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

Storage Temperature : 12 - 20 °C

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Kosher certification

Kosher Dairy

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

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Katrien Drieskens