

**CALLEBAUT**

BELGIUM 1911

**GIA-D2-144****Product specification according to the legislation of EU**

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

**Product Specification**

**Legal denomination :** Gianduja nut chocolate  
**Article :** GIA-D2-144  
**Commodity code for EU :** 1806.2095

**Typical composition**

sugar; hazelnuts; cocoa mass; cocoa butter; emulsifier: soya lecithin

**Possible allergen cross contact during processing****May contain : Other nuts, 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**

	<b>EAN</b>	<b>Net weight</b>
UC	5410522023930	5,000 KG
BOX	5410522023909	25,000 KG

  

Shape	Blocks
Amount	5KG/UC
Amount per box/bag/each	5UC/BOX
Amount per pallet	40BOX/PAL
Order quantity 25 KG (or multiply of this)	

**Chemical limits**

		<b>Ref.Method</b>
MOISTURE	max 1 %	IOCCC1(1952)
TOTAL FAT CONTENT	35,5 % +/- 1,5	IOCCC14(1972)

**Physical limits**

	<b>Ref.Method</b>
Particle size : 4-8 % of the dry fatfree substance is > 30 microns.	IOCCC116(1990)

**Microbiological limits**

		<b>Ref.Method</b>
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

Article : GIA-D2-144  
BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122  
9280 LEBBEKE - WIEZE - BELGIUM  
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for customer 5996  
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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**

18 Month (s) after production date

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

ENERGY VALUE	557 kcal	VITAMIN B12 RI	0,0 %
ENERGY VALUE RI	27,9 %	VITAMIN C L-ASCORBIC ACID	1,016 mg
ENERGY VALUE	2.331 kJ	VITAMIN C RI	1,3 %
TOTAL FAT	35,5 g	VITAMIN D CALCIFEROL	0,707 µg
TOTAL FAT RI	50,8 %	VITAMIN D RI	14,1 %
SATURATED FATTY ACID	11,6 g	VITAMIN D (IU)	28
SATURATED FATTY ACID RI	58,1 %	VITAMIN E ALPHA-TOCOPHEROL	9,074 mg
MONO UNSATURATED FATTY ACID	20,5 g	VITAMIN E RI	75,6 %
POLY UNSATURATED FATTY ACID	1,9 g	VITAMIN E (IU)	14
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	51,1 g	VITAMIN M FOLIC ACID	25,649 µg
AVAILABLE CARBOHYDRATES RI	19,6 %	VITAMIN M RI	12,8 %
SUGARS (MONO+DISACCHARIDES)	48,3 g	VITAMIN K - PHYLLIQUINONES	0,000 µg
SUGARS (MONO+DISACCHARIDES) RI	53,6 %	VITAMIN K RI	0,0 %
POLYOLS	0,0 g	PHOSPHORUS	157,5 mg
STARCH	0,8 g	PHOSPHORUS RI	22,5 %
DIETARY FIBRE	5,3 g	IRON	5,74 mg
TOTAL PROTEIN	5,4 g	IRON RI	41,0 %
PROTEIN RI	10,8 %	MAGNESIUM	83,2 mg
MILK PROTEIN	0,0 g	MAGNESIUM RI	22,2 %
SALT	0,01 g	ZINC	1,07 mg
SALT RI	0,1 %	ZINC RI	10,7 %
SODIUM	2,2 mg	IODINE	0,45 µg
ORGANIC ACIDS	0,25 g	IODINE RI	0,3 %
TOTAL ALKALOIDS	0,18 g	CALCIUM	77,9 mg
POLY HYDROXYPHENOLS	0,46 g	CALCIUM RI	9,7 %
ALCOHOL	0,00 g	CHLORIDE	6,51 mg
VITAMIN A RETINOL	7,825 µg	CHLORIDE RI	0,8 %
VITAMIN A RI	1,0 %	POTASSIUM	360,4 mg

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VITAMIN A (IU)	26	POTASSIUM RI	18,0 %
PROVITAMIN A BETA-CAROTENE	8,665 µg	MANGANESE	1,71 mg
VITAMIN B1 THIAMIN	0,147 mg	MANGANESE RI	85,4 %
VITAMIN B1 RI	13,4 %	FLUORIDE	0,04 mg
VITAMIN B2 RIBOFLAVIN	0,094 mg	FLUORIDE RI	1,2 %
VITAMIN B2 RI	6,7 %	SELENIUM	2,76 µg
VITAMIN B3/PP NIACIN/NICOTIN	0,634 mg	SELENIUM RI	5,0 %
VITAMIN B3 RI	4,0 %	CHROMIUM	18,48 µg
VITAMIN B5 PANTOIC ACID	0,467 mg	CHROMIUM RI	46,2 %
VITAMIN B5 RI	7,8 %	MOLYBDENUM	22,48 µg
VITAMIN B6 PYRIDOXIN	0,015 mg	MOLYBDENUM RI	45,0 %
VITAMIN B6 RI	1,1 %	ASH CONTENT	1,23 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	1
LACTOSE	1	HAZELNUT OIL, ALMOND OIL	1
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	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 on chocolate part	min 32,0 %	
Min. dry cocoa solids to be declared on the label	21,7 %	
Dry fatfree cocoa solids on chocolate part	9,8 %	+/-0,5

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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 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 Driessens

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