



CALLEBAUT®
BELGIUM 1911

CHD-R731EQU-E4-U70

Product specification according to the legislation of EU

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

Product Specification

Legal denomination :	Dark couverture chocolate
Certification	Rainforest Alliance - cocoa MB
Commercial name :	Ecuador
Article :	CHD-R731EQU-E4-U70
Commodity code for EU :	1806.2010

Typical composition

cocoa mass Ecuador 67.0%; sugar 26.5%; cocoa butter 6.0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%
Rainforest Alliance MB ingredients: Cocoa

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	5410522514230	2.500 KG
BOX	5410522514223	10.000 KG
Shape	Callets	
Amount	2,5KG/UC	
Amount per box/bag/each	4UC/BOX	
Amount per pallet	48BOX/PAL	
Order quantity 10 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)
SACCHAROSE	max 28.0 %	IOCCC34(1989)
TOTAL FAT CONTENT	41.4 %	IOCCC14(1972)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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Chemical limits	Ref.Method
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Physical limits	Ref.Method
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Particle size : 4-8 % of the dry fatfree substance is > 30 microns.

IOCCC116(1990)

Microbiological limits	Ref.Method
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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

24 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	557 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	27.8 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,328 kJ	VITAMIN D CALCIFEROL	1.945 µg
TOTAL FAT	41.4 g	VITAMIN D RI	38.9 %
TOTAL FAT RI	59.1 %	VITAMIN D (IU)	78
SATURATED FATTY ACID	24.8 g	VITAMIN E ALPHA-TOCOPHEROL	3.526 mg
SATURATED FATTY ACID RI	124.2 %	VITAMIN E RI	29.4 %
MONO UNSATURATED FATTY ACID	13.4 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	16.109 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	8.1 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	266.2 mg
AVAILABLE CARBOHYDRATES	30.5 g	PHOSPHORUS RI	38.0 %
AVAILABLE CARBOHYDRATES RI	11.7 %	IRON	19.51 mg
SUGARS (MONO+DISACCHARIDES)	26.5 g	IRON RI	139.3 %
SUGARS (MONO+DISACCHARIDES) RI	29.5 %	MAGNESIUM	168.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	44.8 %
STARCH	3.6 g	ZINC	2.35 mg
DIETARY FIBRE	13.0 g	ZINC RI	23.5 %
TOTAL PROTEIN	8.2 g	IODINE	0.00 µg
PROTEIN RI	16.3 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	46.4 mg

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SALT	0.02 g	CALCIUM RI	5.8 %
SALT RI	0.3 %	CHLORIDE	13.33 mg
SODIUM	7.0 mg	CHLORIDE RI	1.7 %
ORGANIC ACIDS	1.14 g	POTASSIUM	737.1 mg
TOTAL ALKALOIDS	0.83 g	POTASSIUM RI	36.9 %
POLY HYDROXYPHENOLS	2.08 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.1 %
VITAMIN A RETINOL	17.468 µg	FLUORIDE	0.16 mg
VITAMIN A (IU)	58	FLUORIDE RI	4.6 %
VITAMIN B1 THIAMIN	0.134 mg	SELENIUM	6.16 µg
VITAMIN B1 RI	12.2 %	SELENIUM RI	11.2 %
VITAMIN B2 RIBOFLAVIN	0.134 mg	CHROMIUM	80.40 µg
VITAMIN B2 RI	9.6 %	CHROMIUM RI	201.0 %
VITAMIN B3/PP NIACIN/NICOTIN	1.072 mg	MOLYBDENUM	97.82 µg
VITAMIN B3 RI	6.7 %	MOLYBDENUM RI	195.6 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.89 g
VITAMIN B12 RI	0.0 %		

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

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

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Other substances of interest

MAIZE	0	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	1
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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	72.4 %	+/- 2
Dry fatfree cocoa solids	31.0 %	+/-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 23.12.2025 for customer BRUYERRE S.A.

Evie De Vis

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