



CALLEBAUT

ESTABLISHED 1911

70-30-38NV-01B

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 Certified HALAL
Article : 70-30-38NV-01B
Commodity code for EU : 1806.2010

Typical composition

cocoa mass 71,0%; sugar 26,0%; fat-reduced cocoa powder 2,0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

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
BG	5410522650112	10,000 KG
Shape		Callets
Amount per box/bag/each		10KG/BG
Amount per pallet		78BG/PAL
Order quantity 10 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
BG	Bag	04-PE-LD

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38,9 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	2.500 - 4.000 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

Article : 70-30-38NV-01B

for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

19.11.2024 09:06:49

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

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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	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	540 kcal	SUGARS (MONO+DISACCHARIDES)	26,3 g
TOTAL FAT	38,9 g	DIETARY FIBRE	14,0 g
SATURATED FATTY ACID	23,3 g	TOTAL PROTEIN	8,8 g
AVAILABLE CARBOHYDRATES	30,8 g	SALT	0,02 g

RI = Reference Intake

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

Dry cocoa solids	72,5 %	+/- 2
Dry fatfree cocoa solids	33,6 %	+/-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 19.11.2024 for customer BRUYERRE S.A.

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Evie De Vis

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