



CALLEBAUT

ESTABLISHED 1911

CHR-R35RB1-554

Product specification according to the legislation of EU

SEPHRA EUROPE LTD
DENBURN ROAD
SEPHRA HOUSE
SCOTLAND
KIRKCALDY
FIFE
KY1 2BJ
UNITED KINGDOM

Product Specification

Legal denomination : Couverture chocolate
Certification Certified HALAL
Commercial name : ruby
Article : CHR-R35RB1-554
Commodity code for EU : 1806.2010

Typical composition

sugar 35.5%; cocoa butter 29.5%; skimmed **milk** powder 16.5%; whole **milk** powder 12.5%; cocoa mass 4.5%; emulsifier: **soya** lecithin <1%; acid: citric acid <1%; natural vanilla flavouring <1%

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	5410522571288	10.000 KG
BOX	5410522571271	20.000 KG

Shape	Callets
Amount	10KG/UC
Amount per box/bag/each	2UC/BOX
Amount per pallet	30BOX/PAL
Order quantity	20 KG (or multiply of this)

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 8 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

Microbiological limits

		Ref.Method
TOTAL PLATE COUNT (CC)	max 5,000/g	ISO4833
YEASTS	max 50/g	ISO7954

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for customer 43562

28.09.2021 11:00:46

p. 1 / 4



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Microbiological limits

Ref.Method

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

12 Month (s) after production date

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory. Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

Packaging recommendation :

Oxygen Transmission Rate (OTR) (ISO 15105-2) < 65 cm³/m²/24h @ 23°C / 0-50% R.H.

Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 g/m²/24h @ 38°C / RH 90%

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

ENERGY VALUE	563 kcal	VITAMIN C L-ASCORBIC ACID	0.563 mg
ENERGY VALUE RI	28.2 %	VITAMIN C RI	0.7 %
ENERGY VALUE	2,356 kJ	VITAMIN D CALCIFEROL	1.449 µg
TOTAL FAT	35.9 g	VITAMIN D RI	29.0 %
TOTAL FAT RI	51.3 %	VITAMIN D (IU)	58
SATURATED FATTY ACID	21.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.605 mg
SATURATED FATTY ACID RI	107.7 %	VITAMIN E RI	21.7 %
MONO UNSATURATED FATTY ACID	11.5 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN M FOLIC ACID	11.702 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN M RI	5.9 %
CHOLESTEROL	12.7 mg	PHOSPHORUS	237.1 mg
AVAILABLE CARBOHYDRATES	49.6 g	PHOSPHORUS RI	33.9 %
AVAILABLE CARBOHYDRATES RI	19.1 %	IRON	1.20 mg
SUGARS (MONO+DISACCHARIDES)	48.5 g	IRON RI	8.6 %
SUGARS (MONO+DISACCHARIDES) RI	53.8 %	MAGNESIUM	34.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	9.2 %
STARCH	0.2 g	ZINC	1.10 mg
DIETARY FIBRE	0.7 g	ZINC RI	11.0 %

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p. 2 / 4



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TOTAL PROTEIN	9.3 g	IODINE	7.57 µg
PROTEIN RI	18.6 %	IODINE RI	5.0 %
MILK PROTEIN	8.9 g	CALCIUM	262.7 mg
SALT	0.27 g	CALCIUM RI	32.8 %
SALT RI	4.4 %	CHLORIDE	231.85 mg
SODIUM	106.2 mg	CHLORIDE RI	29.0 %
ORGANIC ACIDS	1.09 g	POTASSIUM	413.2 mg
TOTAL ALKALOIDS	0.05 g	POTASSIUM RI	20.7 %
POLY HYDROXYPHENOLS	0.25 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.6 %
VITAMIN A RETINOL	14.669 µg	FLUORIDE	0.02 mg
VITAMIN A (IU)	49	FLUORIDE RI	0.5 %
VITAMIN B1 THIAMIN	0.102 mg	SELENIUM	3.51 µg
VITAMIN B1 RI	9.3 %	SELENIUM RI	6.4 %
VITAMIN B2 RIBOFLAVIN	0.626 mg	CHROMIUM	8.01 µg
VITAMIN B2 RI	44.7 %	CHROMIUM RI	20.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.066 mg	MOLYBDENUM	12.66 µg
VITAMIN B3 RI	0.4 %	MOLYBDENUM RI	25.3 %
VITAMIN B12 CYANO-COBALAMINE	0.621 µg	ASH CONTENT	2.13 g
VITAMIN B12 RI	24.8 %		

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	0
MAIZE	1		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts.

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p. 3 / 4



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Additional allergen information: presence as ingredient or through cross contact on production line

** : 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	48.8 %	+/-1,5
Dry fatfree cocoa solids	min 2.5 %	
Dry milk solids on total product	27.8 %	+/-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 28.09.2021 for customer SEPHRA EUROPE LTD

Evie De Vis

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p. 4 / 4