

**CALLEBAUT**

FELIUM 1911

CHR-R35RB1-E4-U70**Product specification according to the legislation of EU****RECEIVED**

Thomas Ridley QC Dept.

9:09 am, 30 Jun 2023

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Product Specification

Legal denomination :	Couverture chocolate
Certification	Certified HALAL
Commercial name :	ruby
Article :	CHR-R35RB1-E4-U70
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: lecithins (soya) <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	Gross weight	Dimensions (l x b x h)
UC	5410522576856	2.500 KG		
BOX	5410522576849	10.000 KG		
Shape		Callets		
Amount		2,5KG/UC		
Amount per box/bag/each		4UC/BOX		
Amount per pallet		42BOX/PAL		
Order quantity		10 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
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/25g	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.

Article : CHR-R35RB1-E4-U70

for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.05.2023 09:32:26

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

p. 1 / 4



CALLEBAUT

ESTABLISHED 1911

CHR-R35RB1-E4-U70

Product specification according to the legislation of EU

Shelf life

18 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	FOLATE	11.702 µg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	FOLATE RI	5.9 %
CHOLESTEROL	15.5 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 %
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	23.984 µg	FLUORIDE	0.02 mg

Article : CHR-R35RB1-E4-U70

for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.05.2023 09:32:26

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

p. 2 / 4

**CALLEBAUT**

FELICITUM 1911

CHR-R35RB1-E4-U70**Product specification according to the legislation of EU**

VITAMIN A (IU)	80	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

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
MAIZE	1	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

Article : CHR-R35RB1-E4-U70

for customer

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.05.2023 09:32:26

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

p. 3 / 4



CALLEBAUT

ESTABLISHED 1911

CHR-R35RB1-E4-U70

Product specification according to the legislation of EU

Other substances of interest

FULLY REFINED SOYBEAN OIL/FAT 1

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS 1 SUITABLE FOR VEGANS 0

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	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

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

Printed on 24.05.2023

Evie De Vis

Article : CHR-R35RB1-E4-U70

BARRY CALLEBAUT BELGIUM NV - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

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

for customer

24.05.2023 09:32:26

p. 4 / 4