

Callebaut Couverture Ruby Chocolate

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Ruby couverture
Certification :	Certified HALAL
Item :	Callebaut Couverture Ruby Chocolate

Typical composition

sugar; cocoa butter; nonfat dry milk; whole milk powder; unsweetened chocolate; soy lecithin; citric acid; natural vanilla flavor

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)
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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	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

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Microbiological limits

Ref.Method

<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

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

ENERGY VALUE	548 kcal	VITAMIN B3 (DV)	0.4 %
ENERGY VALUE	2,295 kJ	VITAMIN B5 PANTOIC ACID	1.023 mg
CALORIES FROM FAT	317 kcal	VITAMIN B5 (DV)	10.2 %
TOTAL PROTEIN	9.3 g	VITAMIN B6 PYRIDOXIN	0.088 mg
PROTEIN (DV)	18.6 %	VITAMIN B6 (DV)	4.4 %
MILK PROTEIN	8.8 g	VITAMIN B12 CYANO-COBALAMINE	0.613 µg
TOTAL CARBOHYDRATES	51.6 g	VITAMIN B12 (DV)	10.2 %
TOTAL CARBOHYDRATES (DV)	17.2 %	VITAMIN D CALCIFEROL	1.446 µg
SUGARS (MONO+DISACCHARIDES)	48.0 g	VITAMIN D (DV)	14.5 %
ADDED SUGARS	35.3 g	VITAMIN D (IU)	58
ADDED SUGARS RI	70.6 %	VITAMIN E ALPHA-TOCOPHEROL	2.609 mg
POLYOLS	0.0 g	VITAMIN E (DV)	8.7 %
POLYDEXTROSE	0.00 g	VITAMIN E (IU)	4
STARCH	0.3 g	VITAMIN H BIOTIN	0.002 mg
TOTAL FAT	35.9 g	VITAMIN H (DV)	0.7 %
TOTAL FAT (DV)	55.3 %	VITAMIN M FOLIC ACID	11.912 mg
SATURATED FATTY ACID	21.5 g	VITAMIN M (DV)	3.0 %
SATURATED FATTY ACID (DV)	107.7 %	SODIUM	105.1 mg
MONO UNSATURATED FATTY ACID	11.5 g	SODIUM (DV)	4.4 %
POLY UNSATURATED FATTY ACID	1.2 g	VITAMIN C L-ASCORBIC ACID	0.556 mg
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN C (DV)	0.9 %
CHOLESTEROL	12.8 mg	PHOSPHORUS	239.7 mg
CHOLESTEROL (DV)	4.3 %	PHOSPHORUS (DV)	30.0 %
ORGANIC ACIDS	1.26 g	CALCIUM	260.4 mg
DIETARY FIBRE	0.9 g	CALCIUM (DV)	26.0 %
DIETARY FIBRE (DV)	3.6 %	IRON	1.51 mg
TOTAL ALKALOIDS	0.07 g	IRON (DV)	8.4 %
ALCOHOL	0.00 g	MAGNESIUM	37.6 mg
POLY HYDROXYPHENOLS	0.34 g	MAGNESIUM (DV)	9.4 %
VITAMIN A RETINOL	14.616 µg	ZINC	1.14 mg
VITAMIN A (DV)	1.0 %	ZINC (DV)	7.6 %
VITAMIN A (IU)	49	IODINE	7.47 µg
PROVITAMIN A BETA-CAROTENE	5.904 µg	IODINE (DV)	5.0 %
VITAMIN B1 THIAMIN	0.104 mg	CHLORIDE	229.18 mg



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VITAMIN B1 (DV)	6.9 %	POTASSIUM	419.6 mg
VITAMIN B2 RIBOFLAVIN	0.622 mg	POTASSIUM (DV)	12.0 %
VITAMIN B2 (DV)	36.6 %	ASH CONTENT	2.15 g
VITAMIN B3/PP NIACIN/NICOTIN	0.088 mg		

Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	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	SULPHITE	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
CORN	0		

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

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

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 ruby chocolate. We therefore recommend to do a shelf life evaluation of the final product containing ruby chocolate 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%

Storage Temperature : 12 - 20 °C / 54 - 68 °F



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Kosher certification

Kosher Dairy

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