



CHD-BB-508BY-357

Product specification according to the legislation of EU

FUSEAU - 1
8 Rue Charles Lacreteille
ZAC de L Hoirie
49070 BEAUCOUZE
FRANCE

Product Specification

Legal denomination :	Chocolate	
Certification	Certified HALAL	
Commercial name :	EXTRUDED 8CM	
Article :	CHD-BB-508BY-357	Reference : 194
Commodity code for EU :	1806.3290	

Typical composition

sugar 54,5%; cocoa mass 42,5%; cocoa butter 2,5%; emulsifier: lecithins (soya) <1%; vanillin <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	Gross weight
UC	3073416800394	1,600 KG	
EA	5410522261394	1,600 KG	1,673 KG
BOX	13073416800391	24,000 KG	

Shape	Sticks
Amount	1,6KG/UC
Amount per box/bag/each	15UC/BOX
Amount per pallet	30BOX/PAL
Order quantity 15 EA (24 KG) (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
UC	Box	20-PAP
EA	Box	20-PAP
	Box	20-PAP

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BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

Tel. : 01 30 22 84 00 Fax.:

for customer 9422

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Product characteristics

COUNT PER KG 295 - 330 /kg

Chemical limits

Ref.Method

MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	25,6 %	+/- 1,5	IOCCC14(1972)

Physical limits

Ref.Method

Particle size : 12-30 % of the dry fatfree substance is > 30 micron.	IOCCC116(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	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	497 kcal	VITAMIN C L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	24,8 %	VITAMIN C RI	0,0 %
ENERGY VALUE	2.078 kJ	VITAMIN D CALCIFEROL	1,126 µg
TOTAL FAT	25,6 g	VITAMIN D RI	22,5 %
TOTAL FAT RI	36,5 %	VITAMIN D (IU)	45
SATURATED FATTY ACID	15,3 g	VITAMIN E ALPHA-TOCOPHEROL	2,054 mg
SATURATED FATTY ACID RI	76,3 %	VITAMIN E RI	17,1 %
MONO UNSATURATED FATTY ACID	8,3 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0,9 g	FOLATE	9,476 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	4,7 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	159,5 mg
AVAILABLE CARBOHYDRATES	57,2 g	PHOSPHORUS RI	22,8 %
AVAILABLE CARBOHYDRATES RI	22,0 %	IRON	12,45 mg
SUGARS (MONO+DISACCHARIDES)	54,5 g	IRON RI	89,0 %
SUGARS (MONO+DISACCHARIDES) RI	60,5 %	MAGNESIUM	100,6 mg
POLYOLS	0,0 g	MAGNESIUM RI	26,8 %

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STARCH	2,2 g	ZINC	1,40 mg
DIETARY FIBRE	7,9 g	ZINC RI	14,0 %
TOTAL PROTEIN	5,0 g	IODINE	0,00 µg
PROTEIN RI	10,0 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	28,0 mg
SALT	0,01 g	CALCIUM RI	3,5 %
SALT RI	0,2 %	CHLORIDE	8,58 mg
SODIUM	4,3 mg	CHLORIDE RI	1,1 %
ORGANIC ACIDS	0,68 g	POTASSIUM	467,3 mg
TOTAL ALKALOIDS	0,51 g	POTASSIUM RI	23,4 %
POLY HYDROXYPHENOLS	1,27 g	MANGANESE	0,01 mg
ALCOHOL	0,00 g	MANGANESE RI	0,3 %
VITAMIN A RETINOL	10,100 µg	FLUORIDE	0,10 mg
VITAMIN A (IU)	34	FLUORIDE RI	2,9 %
VITAMIN B1 THIAMIN	0,085 mg	SELENIUM	3,90 µg
VITAMIN B1 RI	7,7 %	SELENIUM RI	7,1 %
VITAMIN B2 RIBOFLAVIN	0,085 mg	CHROMIUM	50,88 µg
VITAMIN B2 RI	6,1 %	CHROMIUM RI	127,2 %
VITAMIN B3/PP NIACIN/NICOTIN	0,636 mg	MOLYBDENUM	61,90 µg
VITAMIN B3 RI	4,0 %	MOLYBDENUM RI	123,8 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,21 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



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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
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	min 44,0 %	
Dry fatfree cocoa solids	19,0 %	+/- 1

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 26.06.2026 for customer FUSEAU - 1

Valentine Detalle