



CALLEBAUT®

BELGIUM 1911

CHM-P1VEECU-E4-U70

Product specification according to the legislation of EU

HB INGREDIENTS
COCOA HOUSE
15 CLIFFE INDUSTRIAL ESTATE
LEWES - EAST SUSSEX
SUSSEX
SUSSEX
BN8 6JL
UNITED KINGDOM

Product Specification

Legal denomination : Couverture milk chocolate
Certification Certified HALAL
Commercial name : Velvet Ecuador
Article : CHM-P1VEECU-E4-U70
Commodity code for EU : 1806.2010

Typical composition

sugar 33.0%; cocoa butter 26.0%; whole **milk** powder 19.0%; cocoa mass Ecuador 14.5%; skimmed **milk** powder 7.5%; emulsifier: lecithin <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	5410522753622	2.500 KG
BOX	5410522753615	10.000 KG

Shape Callets
Amount 2,5KG/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 48BOX/PAL
Order quantity 10 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	39.0 %	+/- 1.5	IOCCC14(1972)

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for customer 15888

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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Physical limits

Particle size : max. 3 % of the dry fatfree substance is > 30 micron.

Ref.Method

IOCCC38(1990)

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/375g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
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

18 Month (s) after production date under below recommended storage conditions

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

ENERGY VALUE	573 kcal	VITAMIN C L-ASCORBIC ACID	0.505 mg
ENERGY VALUE RI	28.6 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,397 kJ	VITAMIN D CALCIFEROL	1.538 µg
TOTAL FAT	39.0 g	VITAMIN D RI	30.8 %
TOTAL FAT RI	55.7 %	VITAMIN D (IU)	62
SATURATED FATTY ACID	23.5 g	VITAMIN E ALPHA-TOCOPHEROL	2.740 mg
SATURATED FATTY ACID RI	117.3 %	VITAMIN E RI	22.8 %
MONO UNSATURATED FATTY ACID	12.5 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	12.541 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	6.3 %
CHOLESTEROL	19.8 mg	PHOSPHORUS	263.7 mg
AVAILABLE CARBOHYDRATES	44.4 g	PHOSPHORUS RI	37.7 %
AVAILABLE CARBOHYDRATES RI	17.1 %	IRON	4.39 mg
SUGARS (MONO+DISACCHARIDES)	43.4 g	IRON RI	31.4 %
SUGARS (MONO+DISACCHARIDES) RI	48.2 %	MAGNESIUM	58.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	15.7 %
STARCH	0.8 g	ZINC	1.35 mg
DIETARY FIBRE	2.8 g	ZINC RI	13.5 %
TOTAL PROTEIN	9.1 g	IODINE	6.84 µg
PROTEIN RI	18.3 %	IODINE RI	4.6 %
MILK PROTEIN	7.4 g	CALCIUM	247.4 mg
SALT	0.24 g	CALCIUM RI	30.9 %
SALT RI	4.0 %	CHLORIDE	211.55 mg

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SODIUM	97.0 mg	CHLORIDE RI	26.4 %
ORGANIC ACIDS	0.71 g	POTASSIUM	499.8 mg
TOTAL ALKALOIDS	0.18 g	POTASSIUM RI	25.0 %
POLY HYDROXYPHENOLS	0.44 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.8 %
VITAMIN A RETINOL	57.804 µg	FLUORIDE	0.06 mg
VITAMIN A (IU)	192	FLUORIDE RI	1.6 %
VITAMIN B1 THIAMIN	0.110 mg	SELENIUM	4.70 µg
VITAMIN B1 RI	10.0 %	SELENIUM RI	8.5 %
VITAMIN B2 RIBOFLAVIN	0.585 mg	CHROMIUM	24.91 µg
VITAMIN B2 RI	41.8 %	CHROMIUM RI	62.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.229 mg	MOLYBDENUM	32.45 µg
VITAMIN B3 RI	1.4 %	MOLYBDENUM RI	64.9 %
VITAMIN B12 CYANO-COBALAMINE	0.558 µg	ASH CONTENT	2.22 g
VITAMIN B12 RI	22.3 %		

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*	0	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	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0

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Other substances of interest

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	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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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	40.5 %	+/-1,5
Dry fatfree cocoa solids	6.6 %	+/-0,5
Dry milk solids	25.5 %	+/-1,5
Milkfat	5.2 %	+/-0,5

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 20.11.2025 for customer HB INGREDIENTS

Evie De Vis

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