CALLEBAUT®
BELGIUM 1911

CHR-Q37RB2-US-U75

Product specification according to the legislation of USA

CLARK ASSOCIATES INC.
2205 OLD PHILADELPHIA PIKE
LANCASTER PA 17602
UNITED STATES

Product Specification

Legal denomination :	Ruby chocolate
Certification	Certified HALAL
Commercial name :	Ruby
Item :	CHR-Q37RB2-US-U75

'Belgium' refers to the country of the brand.

Typical composition

sugar**;** cocoa butter**;** whole milk powder**;** unsweetened chocolate**;** citric acid**;** lecithin (soy)

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	5410522734881	2,500 KG		
BOX	5410522734874	10,000 KG		

Shape	Callets
Amount	2.5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	48BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36,8 %	+/- 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

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Microbiological limits		Ref.Method
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

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

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 $cm^3/m^2/24h$ @ 23°C / 0-50% R.H.
Water Vapor Transmission rate (VTR) (ASTM F1249) < 7 $g/m^2/24h$ @ 38°C / RH 90%

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

ENERGY VALUE	552 kcal	VITAMIN A RETINOL	38,289 µg
ENERGY VALUE	2.311 kJ	VITAMIN A (IU)	128
CALORIES FROM FAT	325 kcal	VITAMIN B1 THIAMIN	0,080 mg
TOTAL PROTEIN	6,3 g	VITAMIN B2 RIBOFLAVIN	0,475 mg
MILK PROTEIN	5,6 g	VITAMIN B3/PP NIACIN/NICOTIN	0,106 mg
TOTAL CARBOHYDRATES	54,2 g	VITAMIN B12 CYANO-COBALAMINE	0,461 µg
SUGARS (MONO+DISACCHARIDES)	50,6 g	VITAMIN D CALCIFEROL	1,385 µg
ADDED SUGARS	42,7 g	VITAMIN D (IU)	55
POLYOLS	0,0 g	VITAMIN E ALPHA-TOCOPHEROL	2,488 mg
POLYDEXTROSE	0,00 g	VITAMIN E (IU)	4
STARCH	0,3 g	FOLATE	10,563 µg
TOTAL FAT	36,8 g	SODIUM	80,3 mg
SATURATED FATTY ACID	22,2 g	VITAMIN C L-ASCORBIC ACID	0,417 mg
MONO UNSATURATED FATTY ACID	11,7 g	PHOSPHORUS	192,1 mg
POLY UNSATURATED FATTY ACID	1,1 g	CALCIUM	199,8 mg
TRANS FATTY ACID (TFA) TOTAL	0,4 g	IRON	1,77 mg
CHOLESTEROL	21,2 mg	MAGNESIUM	34,8 mg
ORGANIC ACIDS	1,21 g	ZINC	0,96 mg
DIETARY FIBRE	1,1 g	IODINE	5,68 µg
TOTAL ALKALOIDS	0,08 g	CHLORIDE	175,02 mg

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ALCOHOL	0,00 g	POTASSIUM	339,7 mg
POLY HYDROXYPHENOLS	0,41 g	ASH CONTENT	1,73 g

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

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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.

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

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

Printed on 11.11.2026 for customer CLARK ASSOCIATES INC.



Evie De Vis