



CALLEBAUT®
BELGIUM 1911

GIA-144

Product specification according to the legislation of EU

BRUYERRE S.A.
RUE F.L. BRUYERRE 30-34
6041 GOSSELIES
BELGIUM

Product Specification

Legal denomination : Gianduja nut milk chocolate
Certification Certified HALAL
Article : GIA-144
Commodity code for EU : 1806.2030
'Belgium' refers to the country of the brand.

Typical composition

sugar 30.0%; **hazelnuts** 25.0%; cocoa butter 20.0%; whole **milk** powder 16.5%; cocoa mass 8.0%; emulsifier: lecithins (**soya**) <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 : Almonds

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	Dimensions (l x b x h)
UC	5410522024067	5.000 KG		
BOX	5410522024043	25.000 KG		
Shape		Blocks		
Amount		5KG/UC		
Amount per box/bag/each		5UC/BOX		
Amount per pallet		40BOX/PAL		
Order quantity		25 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
	Tray	05-PP
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	45.3 %	+/- 1.5	IOCCC14(1972)

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Chemical limits	Ref.Method
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Physical limits	Ref.Method
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Particle size : 4-8 % of the dry fatfree substance is > 30 microns.

IOCCC116(1990)

Microbiological limits	Ref.Method
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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

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

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

ENERGY VALUE	606 kcal	VITAMIN C L-ASCORBIC ACID	1.158 mg
ENERGY VALUE RI	30.3 %	VITAMIN C RI	1.4 %
ENERGY VALUE	2,535 kJ	VITAMIN D CALCIFEROL	1.096 µg
TOTAL FAT	45.3 g	VITAMIN D RI	21.9 %
TOTAL FAT RI	64.7 %	VITAMIN D (IU)	44
SATURATED FATTY ACID	19.2 g	VITAMIN E ALPHA-TOCOPHEROL	9.266 mg
SATURATED FATTY ACID RI	95.8 %	VITAMIN E RI	77.2 %
MONO UNSATURATED FATTY ACID	22.0 g	VITAMIN E (IU)	14
POLY UNSATURATED FATTY ACID	2.0 g	FOLATE	27.922 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	14.0 %
CHOLESTEROL	15.9 mg	PHOSPHORUS	247.3 mg
AVAILABLE CARBOHYDRATES	39.3 g	PHOSPHORUS RI	35.3 %
AVAILABLE CARBOHYDRATES RI	15.1 %	IRON	3.57 mg
SUGARS (MONO+DISACCHARIDES)	37.1 g	IRON RI	25.5 %
SUGARS (MONO+DISACCHARIDES) RI	41.3 %	MAGNESIUM	76.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	20.3 %
STARCH	0.4 g	ZINC	1.33 mg
DIETARY FIBRE	3.5 g	ZINC RI	13.3 %
TOTAL PROTEIN	8.1 g	IODINE	4.67 µg
PROTEIN RI	16.3 %	IODINE RI	3.1 %
MILK PROTEIN	4.2 g	CALCIUM	214.5 mg

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SALT	0.15 g	CALCIUM RI	26.8 %
SALT RI	2.5 %	CHLORIDE	134.25 mg
SODIUM	60.8 mg	CHLORIDE RI	16.8 %
ORGANIC ACIDS	0.39 g	POTASSIUM	479.3 mg
TOTAL ALKALOIDS	0.10 g	POTASSIUM RI	24.0 %
POLY HYDROXYPHENOLS	0.24 g	MANGANESE	1.43 mg
ALCOHOL	0.00 g	MANGANESE RI	71.7 %
VITAMIN A RETINOL	34.191 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	114	FLUORIDE RI	1.2 %
VITAMIN B1 THIAMIN	0.165 mg	SELENIUM	4.15 µg
VITAMIN B1 RI	15.0 %	SELENIUM RI	7.6 %
VITAMIN B2 RIBOFLAVIN	0.410 mg	CHROMIUM	15.56 µg
VITAMIN B2 RI	29.3 %	CHROMIUM RI	38.9 %
VITAMIN B3/PP NIACIN/NICOTIN	0.519 mg	MOLYBDENUM	19.94 µg
VITAMIN B3 RI	3.2 %	MOLYBDENUM RI	39.9 %
VITAMIN B12 CYANO-COBALAMINE	0.345 µg	ASH CONTENT	1.99 g
VITAMIN B12 RI	13.8 %		

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.)*	1
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	1
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

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Other substances of interest

MAIZE	0	HEARTNUT*	0
VANILLIN	0	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	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 on chocolate part	37.5 %	+/-1,5
Min. dry cocoa solids to be declared on the label	26.6 %	
Dry fatfree cocoa solids on chocolate part	4.8 %	+/-0,5
Dry milk solids on choc part	21.3 %	+/- 1
Milkfat on chocolate part	5.9 %	+/-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 24.09.2026 for customer BRUYERRE S.A.

Nicole Baens

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