



CHD-S65INAY-E1-U68

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Dark couverture chocolate
Certification Certified HALAL
Commercial name : INAYA
Article : CHD-S65INAY-E1-U68
Commodity code for EU : 1806.9039

This is a preliminary product specification, not to be used as final product specification

Typical composition

cocoa mass; sugar; fat-reduced cocoa powder; emulsifier: lecithins (**soya**); natural vanilla flavouring

Q Fermentation™ Program ingredients: Cocoa mass, cocoa powder (if present)

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Products with "best before" until 20.03.2026 are not halal certified.

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
UC	3073416101620	1,000 KG
BOX	13073416101627	6,000 KG
Shape		Pistoles
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		84BOX/PAL
Order quantity 6 KG (or multiply of this)		

Packaging information

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

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for customer 5996

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

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Chemical limits			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	33,0 %	+/- 1,5	IOCCC14(1972)

Physical limits	Ref.Method
Particle size : max. 3 % 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
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	509 kcal	VITAMIN C	L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	25,5 %	VITAMIN C	RI	0,0 %
ENERGY VALUE	2.131 kJ	VITAMIN D	CALCIFEROL	1,446 µg
TOTAL FAT	33,0 g	VITAMIN D	RI	28,9 %
TOTAL FAT RI	47,1 %	VITAMIN D	(IU)	58
SATURATED FATTY ACID	19,7 g	VITAMIN E	ALPHA-TOCOPHEROL	2,613 mg
SATURATED FATTY ACID RI	98,6 %	VITAMIN E	RI	21,8 %
MONO UNSATURATED FATTY ACID	10,7 g	VITAMIN E	(IU)	4
POLY UNSATURATED FATTY ACID	1,1 g	FOLATE		16,846 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE	RI	8,4 %
CHOLESTEROL	0,0 mg	PHOSPHORUS		286,5 mg
AVAILABLE CARBOHYDRATES	36,3 g	PHOSPHORUS	RI	40,9 %
AVAILABLE CARBOHYDRATES RI	14,0 %	IRON		20,46 mg
SUGARS (MONO+DISACCHARIDES)	31,8 g	IRON	RI	146,2 %
SUGARS (MONO+DISACCHARIDES) RI	35,4 %	MAGNESIUM		180,8 mg
POLYOLS	0,0 g	MAGNESIUM	RI	48,2 %
STARCH	4,0 g	ZINC		2,52 mg
DIETARY FIBRE	14,2 g	ZINC	RI	25,2 %
TOTAL PROTEIN	8,9 g	IODINE		0,00 µg

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PROTEIN RI	17,8 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	50,0 mg
SALT	0,02 g	CALCIUM RI	6,2 %
SALT RI	0,3 %	CHLORIDE	14,43 mg
SODIUM	7,6 mg	CHLORIDE RI	1,8 %
ORGANIC ACIDS	1,20 g	POTASSIUM	761,3 mg
TOTAL ALKALOIDS	0,91 g	POTASSIUM RI	38,1 %
POLY HYDROXYPHENOLS	2,28 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	12,927 µg	FLUORIDE	0,14 mg
VITAMIN A (IU)	43	FLUORIDE RI	4,0 %
VITAMIN B1 THIAMIN	0,154 mg	SELENIUM	5,36 µg
VITAMIN B1 RI	14,0 %	SELENIUM RI	9,8 %
VITAMIN B2 RIBOFLAVIN	0,154 mg	CHROMIUM	69,96 µg
VITAMIN B2 RI	11,0 %	CHROMIUM RI	174,9 %
VITAMIN B3/PP NIACIN/NICOTIN	1,145 mg	MOLYBDENUM	85,12 µg
VITAMIN B3 RI	7,2 %	MOLYBDENUM RI	170,2 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	2,04 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

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0



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Other substances of interest

CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	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	67,0 %	+/- 2
Dry fatfree cocoa solids	34,0 %	+/-1,5

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 14.07.2026 for customer BRUYERRE S.A.

Valentine Detalle