



CALLEBAUT®
BELGIUM 1911

668NV-01B

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Couverture milk chocolate
Certification Certified HALAL
Article : 668NV-01B
Commodity code for EU : 1806.2010

Typical composition

sugar 47.5%; cocoa butter 27.5%; whole **milk** powder 14.0%; cocoa mass 5.5%; whey powder (**milk**) 4.5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%

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

Products with a production date as of 04.01.2022 have a slightly different recipe.

Delivery form

	EAN	Net weight
BG	5410522650204	10.000 KG
Shape		Callets
Amount per box/bag/each		10KG/BG
Amount per pallet		78BG/PAL
Order quantity 10 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
BG	Bag	04-PE-LD

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,200 - 1,600 mPa.s	IOCCC46(2000)
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

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Microbiological limits

Ref.Method

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	561 kcal	VITAMIN C L-ASCORBIC ACID	0.333 mg
ENERGY VALUE RI	28.1 %	VITAMIN C RI	0.4 %
ENERGY VALUE	2,348 kJ	VITAMIN D CALCIFEROL	1.381 µg
TOTAL FAT	34.8 g	VITAMIN D RI	27.6 %
TOTAL FAT RI	49.7 %	VITAMIN D (IU)	55
SATURATED FATTY ACID	20.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.493 mg
SATURATED FATTY ACID RI	104.6 %	VITAMIN E RI	20.8 %
MONO UNSATURATED FATTY ACID	11.1 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	8.810 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	4.4 %
CHOLESTEROL	14.0 mg	PHOSPHORUS	154.3 mg
AVAILABLE CARBOHYDRATES	56.2 g	PHOSPHORUS RI	22.0 %
AVAILABLE CARBOHYDRATES RI	21.6 %	IRON	1.88 mg
SUGARS (MONO+DISACCHARIDES)	55.5 g	IRON RI	13.4 %
SUGARS (MONO+DISACCHARIDES) RI	61.7 %	MAGNESIUM	33.2 mg
POLYOLS	0.0 g	MAGNESIUM RI	8.8 %
STARCH	0.3 g	ZINC	0.75 mg
DIETARY FIBRE	1.0 g	ZINC RI	7.5 %
TOTAL PROTEIN	4.8 g	IODINE	3.68 µg
PROTEIN RI	9.6 %	IODINE RI	2.5 %
MILK PROTEIN	4.1 g	CALCIUM	170.1 mg
SALT	0.21 g	CALCIUM RI	21.3 %
SALT RI	3.5 %	CHLORIDE	113.84 mg
SODIUM	85.2 mg	CHLORIDE RI	14.2 %
ORGANIC ACIDS	0.56 g	POTASSIUM	330.0 mg
TOTAL ALKALOIDS	0.07 g	POTASSIUM RI	16.5 %
POLY HYDROXYPHENOLS	0.17 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.7 %
VITAMIN A RETINOL	30.474 µg	FLUORIDE	0.03 mg

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VITAMIN A (IU)	101	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.076 mg	SELENIUM	2.80 µg
VITAMIN B1 RI	6.9 %	SELENIUM RI	5.1 %
VITAMIN B2 RIBOFLAVIN	0.421 mg	CHROMIUM	11.83 µg
VITAMIN B2 RI	30.1 %	CHROMIUM RI	29.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.084 mg	MOLYBDENUM	15.28 µg
VITAMIN B3 RI	0.5 %	MOLYBDENUM RI	30.6 %
VITAMIN B12 CYANO-COBALAMINE	0.406 µg	ASH CONTENT	1.58 g
VITAMIN B12 RI	16.2 %		

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
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

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Other substances of interest

FULLY REFINED SOYBEAN OIL/FAT	1	NATURAL LATEX	0
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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	35.0 %	+/-1,5
Dry fatfree cocoa solids	min 2.5 %	
Dry milk solids	min 14.0 %	
Milkfat	4.0 %	+/-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).

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Evie De Vis

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