



CALLEBAUT®
BELGIUM 1911

CHM-CU-20X023-471

Product specification according to the legislation of EU

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

Product Specification

Legal denomination :	Milk chocolate
Certification	Certified HALAL
Commercial name :	8x8x6mm
Article :	CHM-CU-20X023-471
Commodity code for EU :	1806.2030

'Belgium' refers to the country of the brand.

Typical composition

sugar 45.5%; whole **milk** powder 19.5%; cocoa butter 14.5%; cocoa mass 10.5%; whey powder (**milk**) 5.0%; skimmed **milk** powder 4.5%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%

Supporting 100% Sustainably sourced Cocoa

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
BOX	5410522228090	10.000 KG		

Shape	Chunks
Amount per box/bag/each	10KG/BOX
Amount per pallet	64BOX/PAL
Order quantity 10 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
BOX	Bag	02-PE-HD
	Box	20-PAP

Product characteristics

LENGTH	7.0 - 9.0 mm
WIDTH	6.0 - 10.0 mm
HEIGHT	5.0 - 7.0 mm

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	25.9 %	+/- 1.5	IOCCC14(1972)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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Physical limits	Ref.Method
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Particle size : max. 8 % of the dry fatfree substance is > 30 micron.

IOCCC38(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	508 kcal	VITAMIN C L-ASCORBIC ACID	0.490 mg
ENERGY VALUE RI	25.4 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,124 kJ	VITAMIN D CALCIFEROL	0.914 µg
TOTAL FAT	26.0 g	VITAMIN D RI	18.3 %
TOTAL FAT RI	37.1 %	VITAMIN D (IU)	37
SATURATED FATTY ACID	15.6 g	VITAMIN E ALPHA-TOCOPHEROL	1.745 mg
SATURATED FATTY ACID RI	78.0 %	VITAMIN E RI	14.5 %
MONO UNSATURATED FATTY ACID	8.2 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	9.737 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.9 %
CHOLESTEROL	21.6 mg	PHOSPHORUS	233.4 mg
AVAILABLE CARBOHYDRATES	58.5 g	PHOSPHORUS RI	33.3 %
AVAILABLE CARBOHYDRATES RI	22.5 %	IRON	3.38 mg
SUGARS (MONO+DISACCHARIDES)	57.6 g	IRON RI	24.2 %
SUGARS (MONO+DISACCHARIDES) RI	64.0 %	MAGNESIUM	52.3 mg
POLYOLS	0.0 g	MAGNESIUM RI	13.9 %
STARCH	0.5 g	ZINC	1.17 mg
DIETARY FIBRE	2.0 g	ZINC RI	11.7 %
TOTAL PROTEIN	8.3 g	IODINE	5.66 µg
PROTEIN RI	16.6 %	IODINE RI	3.8 %
MILK PROTEIN	7.1 g	CALCIUM	245.0 mg
SALT	0.29 g	CALCIUM RI	30.6 %
SALT RI	4.8 %	CHLORIDE	175.03 mg

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SODIUM	116.3 mg	CHLORIDE RI	21.9 %
ORGANIC ACIDS	0.84 g	POTASSIUM	492.4 mg
TOTAL ALKALOIDS	0.13 g	POTASSIUM RI	24.6 %
POLY HYDROXYPHENOLS	0.32 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.2 %
VITAMIN A RETINOL	30.916 µg	FLUORIDE	0.06 mg
VITAMIN A (IU)	103	FLUORIDE RI	1.6 %
VITAMIN B1 THIAMIN	0.114 mg	SELENIUM	6.29 µg
VITAMIN B1 RI	10.4 %	SELENIUM RI	11.4 %
VITAMIN B2 RIBOFLAVIN	0.605 mg	CHROMIUM	22.31 µg
VITAMIN B2 RI	43.2 %	CHROMIUM RI	55.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.161 mg	MOLYBDENUM	30.40 µg
VITAMIN B3 RI	1.0 %	MOLYBDENUM RI	60.8 %
VITAMIN B12 CYANO-COBALAMINE	0.581 µg	ASH CONTENT	2.23 g
VITAMIN B12 RI	23.2 %		

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

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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	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	26.5 %	+/-1,5
Dry fatfree cocoa solids	5.0 %	+/-0,5
Dry milk solids	24.6 %	+/- 1
Milkfat	5.7 %	+/-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 : None

Printed on 24.09.2026 for customer BRUYERRE S.A.

Evie De Vis

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