



CALLEBAUT®
BELGIUM 1911

CHD-N811FOUNE4-U71

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 :	Fountain
Article :	CHD-N811FOUNE4-U71
Commodity code for EU :	1806.2010

Typical composition

cocoa mass 40.0%; sugar 40.0%; cocoa butter 19.0%; 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.

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	5410522513998	2.500 KG
BOX	5410522513981	20.000 KG
Shape	Callets	
Amount	2,5KG/UC	
Amount per box/bag/each	8UC/BOX	
Amount per pallet	30BOX/PAL	
Order quantity 20 KG (or multiply of this)		

Packaging information

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

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	41.1 %	+/- 1.5	IOCCC14(1972)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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Physical limits

LINEAR VISCOSITY	730 - 870 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

Microbiological limits

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	576 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.8 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,410 kJ	VITAMIN D CALCIFEROL	1.829 µg
TOTAL FAT	41.1 g	VITAMIN D RI	36.6 %
TOTAL FAT RI	58.7 %	VITAMIN D (IU)	73
SATURATED FATTY ACID	24.6 g	VITAMIN E ALPHA-TOCOPHEROL	3.293 mg
SATURATED FATTY ACID RI	123.2 %	VITAMIN E RI	27.4 %
MONO UNSATURATED FATTY ACID	13.3 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	11.526 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.8 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	151.3 mg
AVAILABLE CARBOHYDRATES	42.5 g	PHOSPHORUS RI	21.6 %
AVAILABLE CARBOHYDRATES RI	16.4 %	IRON	11.78 mg
SUGARS (MONO+DISACCHARIDES)	40.1 g	IRON RI	84.2 %
SUGARS (MONO+DISACCHARIDES) RI	44.5 %	MAGNESIUM	95.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	25.5 %
STARCH	2.1 g	ZINC	1.33 mg
DIETARY FIBRE	7.5 g	ZINC RI	13.3 %
TOTAL PROTEIN	4.8 g	IODINE	0.00 µg
PROTEIN RI	9.5 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	26.5 mg
SALT	0.01 g	CALCIUM RI	3.3 %

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SALT RI	0.2 %	CHLORIDE	7.96 mg
SODIUM	4.1 mg	CHLORIDE RI	1.0 %
ORGANIC ACIDS	0.64 g	POTASSIUM	443.1 mg
TOTAL ALKALOIDS	0.48 g	POTASSIUM RI	22.2 %
POLY HYDROXYPHENOLS	1.21 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	16.513 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	55	FLUORIDE RI	2.8 %
VITAMIN B1 THIAMIN	0.080 mg	SELENIUM	3.70 µg
VITAMIN B1 RI	7.3 %	SELENIUM RI	6.7 %
VITAMIN B2 RIBOFLAVIN	0.080 mg	CHROMIUM	48.28 µg
VITAMIN B2 RI	5.7 %	CHROMIUM RI	120.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.603 mg	MOLYBDENUM	58.74 µg
VITAMIN B3 RI	3.8 %	MOLYBDENUM RI	117.5 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.13 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
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0

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Other substances of interest

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	59.1 %	+/-1,5
Dry fatfree cocoa solids	18.0 %	+/- 1

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 23.12.2025 for customer BRUYERRE S.A.

Evie De Vis

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