



CHF-N31LCAR-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 : Couverture milk chocolate with caramel
Certification Certified HALAL
Article : CHF-N31LCAR-E1-U68
Commodity code for EU : 1806.9039

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

Typical composition

sugar; cocoa butter; whole **milk** powder; cocoa mass; skimmed **milk** powder; caramelised sugar 1,5%; caramelized glucose syrup; emulsifier: lecithin; natural flavouring; natural flavourings

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

Delivery form

	EAN	Net weight
UC	3073419328758	1,000 KG
BOX	13073419328755	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

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	37,5 %	+/- 1,5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	700 - 950 mPa.s	IOCCC46(2000) & 10(1973)
Particle size : max. 30 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

Article : CHF-N31LCAR-E1-U68

for customer 5996

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

14.07.2026 11:58:50

Tel. : 01 30 22 84 00 Fax.:

p. 1 / 4



CHF-N31LCAR-E1-U68

Product specification according to the legislation of EU

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

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

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

ENERGY VALUE	570 kcal	VITAMIN C L-ASCORBIC ACID	0,528 mg
ENERGY VALUE RI	28,5 %	VITAMIN C RI	0,7 %
ENERGY VALUE	2.383 kJ	VITAMIN D CALCIFEROL	1,351 µg
TOTAL FAT	37,5 g	VITAMIN D RI	27,0 %
TOTAL FAT RI	53,5 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	22,6 g	VITAMIN E ALPHA-TOCOPHEROL	2,450 mg
SATURATED FATTY ACID RI	113,1 %	VITAMIN E RI	20,4 %
MONO UNSATURATED FATTY ACID	11,8 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1,2 g	FOLATE	10,958 µg
TRANS FATTY ACID (TFA) TOTAL	0,5 g	FOLATE RI	5,5 %
CHOLESTEROL	24,9 mg	PHOSPHORUS	230,5 mg
AVAILABLE CARBOHYDRATES	49,2 g	PHOSPHORUS RI	32,9 %
AVAILABLE CARBOHYDRATES RI	18,9 %	IRON	1,87 mg
SUGARS (MONO+DISACCHARIDES)	48,1 g	IRON RI	13,3 %
SUGARS (MONO+DISACCHARIDES) RI	53,5 %	MAGNESIUM	36,2 mg
POLYOLS	0,0 g	MAGNESIUM RI	9,6 %
STARCH	0,7 g	ZINC	1,10 mg
DIETARY FIBRE	1,0 g	ZINC RI	11,0 %
TOTAL PROTEIN	7,9 g	IODINE	7,18 µg
PROTEIN RI	15,9 %	IODINE RI	4,8 %
MILK PROTEIN	7,3 g	CALCIUM	250,4 mg
SALT	0,25 g	CALCIUM RI	31,3 %
SALT RI	4,2 %	CHLORIDE	220,48 mg
SODIUM	100,9 mg	CHLORIDE RI	27,6 %
ORGANIC ACIDS	0,55 g	POTASSIUM	421,4 mg
TOTAL ALKALOIDS	0,07 g	POTASSIUM RI	21,1 %

Article : CHF-N31LCAR-E1-U68

for customer 5996

BC Manufacturing France - 19 Bld Michelet

78250 MEULAN - FRANCE

14.07.2026 11:58:50

Tel. : 01 30 22 84 00 Fax.:

p. 2 / 4



CHF-N31LCAR-E1-U68

Product specification according to the legislation of EU

POLY HYDROXYPHENOLS	0,17 g	MANGANESE	0,03 mg
ALCOHOL	0,00 g	MANGANESE RI	1,4 %
VITAMIN A RETINOL	24,640 µg	FLUORIDE	0,05 mg
VITAMIN A (IU)	82	FLUORIDE RI	1,5 %
VITAMIN B1 THIAMIN	0,095 mg	SELENIUM	5,54 µg
VITAMIN B1 RI	8,7 %	SELENIUM RI	10,1 %
VITAMIN B2 RIBOFLAVIN	0,594 mg	CHROMIUM	18,30 µg
VITAMIN B2 RI	42,4 %	CHROMIUM RI	45,8 %
VITAMIN B3/PP NIACIN/NICOTIN	0,084 mg	MOLYBDENUM	24,76 µg
VITAMIN B3 RI	0,5 %	MOLYBDENUM RI	49,5 %
VITAMIN B12 CYANO-COBALAMINE	0,583 µg	ASH CONTENT	2,06 g
VITAMIN B12 RI	23,3 %		

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*	0	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



CHF-N31LCAR-E1-U68

Product specification according to the legislation of EU

Other substances of interest

GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	1	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent
*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
--------------------------	---	---------------------	---

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	33,2 %	+/-1,5
Dry fatfree cocoa solids	min 2,5 %	
Dry milk solids	27,4 %	+/-1,5
Milkfat	6,9 %	+/-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 14.07.2026 for customer BRUYERRE S.A.

Valentine Detalle