



CALLEBAUT[®]
BELGIUM 1911

823-E1-U68

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Couverture milk chocolate
Certification Certified HALAL
Article : 823-E1-U68
Commodity code for EU : 1806.9039

Typical composition

sugar 42.0%; cocoa butter 24.0%; whole **milk** powder 22.5%; cocoa mass 11.0%; 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.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522513479	1.000 KG		
BOX	5410522513462	6.000 KG		

Shape Callets
Amount 1KG/UC
Amount per box/bag/each 6UC/BOX
Amount per pallet 72BOX/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	36.2 % +/- 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

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Microbiological limits		Ref.Method
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	563 kcal	VITAMIN C L-ASCORBIC ACID	0.425 mg
ENERGY VALUE RI	28.2 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,356 kJ	VITAMIN D CALCIFEROL	1.346 µg
TOTAL FAT	36.2 g	VITAMIN D RI	26.9 %
TOTAL FAT RI	51.7 %	VITAMIN D (IU)	54
SATURATED FATTY ACID	21.8 g	VITAMIN E ALPHA-TOCOPHEROL	2.428 mg
SATURATED FATTY ACID RI	108.9 %	VITAMIN E RI	20.2 %
MONO UNSATURATED FATTY ACID	11.5 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	10.559 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	5.3 %
CHOLESTEROL	21.7 mg	PHOSPHORUS	210.4 mg
AVAILABLE CARBOHYDRATES	50.9 g	PHOSPHORUS RI	30.1 %
AVAILABLE CARBOHYDRATES RI	19.6 %	IRON	3.43 mg
SUGARS (MONO+DISACCHARIDES)	49.9 g	IRON RI	24.5 %
SUGARS (MONO+DISACCHARIDES) RI	55.5 %	MAGNESIUM	44.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	11.9 %
STARCH	0.6 g	ZINC	1.10 mg
DIETARY FIBRE	2.1 g	ZINC RI	11.0 %
TOTAL PROTEIN	7.0 g	IODINE	5.79 µg
PROTEIN RI	14.1 %	IODINE RI	3.9 %
MILK PROTEIN	5.7 g	CALCIUM	206.3 mg
SALT	0.21 g	CALCIUM RI	25.8 %
SALT RI	3.4 %	CHLORIDE	179.14 mg
SODIUM	82.1 mg	CHLORIDE RI	22.4 %
ORGANIC ACIDS	0.54 g	POTASSIUM	411.7 mg
TOTAL ALKALOIDS	0.13 g	POTASSIUM RI	20.6 %
POLY HYDROXYPHENOLS	0.33 g	MANGANESE	0.02 mg

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ALCOHOL	0.00 g	MANGANESE RI	1.0 %
VITAMIN A RETINOL	48.557 µg	FLUORIDE	0.05 mg
VITAMIN A (IU)	162	FLUORIDE RI	1.5 %
VITAMIN B1 THIAMIN	0.089 mg	SELENIUM	4.14 µg
VITAMIN B1 RI	8.1 %	SELENIUM RI	7.5 %
VITAMIN B2 RIBOFLAVIN	0.492 mg	CHROMIUM	21.27 µg
VITAMIN B2 RI	35.1 %	CHROMIUM RI	53.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.165 mg	MOLYBDENUM	27.27 µg
VITAMIN B3 RI	1.0 %	MOLYBDENUM RI	54.5 %
VITAMIN B12 CYANO-COBALAMINE	0.470 µg	ASH CONTENT	1.86 g
VITAMIN B12 RI	18.8 %		

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

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Other substances of interest

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	35.1 %	+/-1,5
Dry fatfree cocoa solids	4.9 %	+/-0,5
Dry milk solids	21.8 %	+/- 1
Milkfat	6.0 %	+/-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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