



CHW-N34ZEPH-E4-U72

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : White chocolate
Certification Certified HALAL
Commercial name : ZEPHYR
Article : CHW-N34ZEPH-E4-U72
Commodity code for EU : 1704.9030

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

Typical composition

sugar; cocoa butter; whole **milk** powder; skimmed **milk** powder; emulsifier: lecithins (**soya**)

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

Delivery form

	EAN	Net weight
UC	3073416403502	5,000 KG
BOX	13073416403509	20,000 KG

Shape	Pistoles
Amount	5KG/UC
Amount per box/bag/each	4UC/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	41,9 % +/- 1,5	IOCCC14(1972)

Physical limits

	Ref.Method
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

Products with a "best before" date as of 25.03.2020 have a shelf life of 18 months, also if the label on the product does not yet show this longer shelf life.

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

ENERGY VALUE	597 kcal	VITAMIN C L-ASCORBIC ACID	0,535 mg
ENERGY VALUE RI	29,9 %	VITAMIN C RI	0,7 %
ENERGY VALUE	2.500 kJ	VITAMIN D CALCIFEROL	1,589 µg
TOTAL FAT	41,9 g	VITAMIN D RI	31,8 %
TOTAL FAT RI	59,9 %	VITAMIN D (IU)	64
SATURATED FATTY ACID	25,2 g	VITAMIN E ALPHA-TOCOPHEROL	2,850 mg
SATURATED FATTY ACID RI	126,2 %	VITAMIN E RI	23,8 %
MONO UNSATURATED FATTY ACID	13,4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1,3 g	FOLATE	11,038 µg
TRANS FATTY ACID (TFA) TOTAL	0,4 g	FOLATE RI	5,5 %
CHOLESTEROL	24,0 mg	PHOSPHORUS	211,9 mg
AVAILABLE CARBOHYDRATES	47,2 g	PHOSPHORUS RI	30,3 %
AVAILABLE CARBOHYDRATES RI	18,1 %	IRON	0,24 mg
SUGARS (MONO+DISACCHARIDES)	46,8 g	IRON RI	1,7 %
SUGARS (MONO+DISACCHARIDES) RI	52,0 %	MAGNESIUM	23,2 mg
POLYOLS	0,0 g	MAGNESIUM RI	6,2 %
STARCH	0,0 g	ZINC	0,92 mg
DIETARY FIBRE	0,0 g	ZINC RI	9,2 %
TOTAL PROTEIN	7,5 g	IODINE	7,26 µg
PROTEIN RI	15,1 %	IODINE RI	4,8 %
MILK PROTEIN	7,5 g	CALCIUM	249,5 mg
SALT	0,25 g	CALCIUM RI	31,2 %
SALT RI	4,2 %	CHLORIDE	221,85 mg
SODIUM	101,5 mg	CHLORIDE RI	27,7 %

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ORGANIC ACIDS	0,48 g	POTASSIUM	363,9 mg
TOTAL ALKALOIDS	0,00 g	POTASSIUM RI	18,2 %
POLY HYDROXYPHENOLS	0,00 g	MANGANESE	0,02 mg
ALCOHOL	0,00 g	MANGANESE RI	1,0 %
VITAMIN A RETINOL	42,831 µg	FLUORIDE	0,03 mg
VITAMIN A (IU)	143	FLUORIDE RI	0,8 %
VITAMIN B1 THIAMIN	0,085 mg	SELENIUM	3,76 µg
VITAMIN B1 RI	7,8 %	SELENIUM RI	6,8 %
VITAMIN B2 RIBOFLAVIN	0,590 mg	CHROMIUM	9,14 µg
VITAMIN B2 RI	42,1 %	CHROMIUM RI	22,8 %
VITAMIN B3/PP NIACIN/NICOTIN	0,000 mg	MOLYBDENUM	13,13 µg
VITAMIN B3 RI	0,0 %	MOLYBDENUM RI	26,3 %
VITAMIN B12 CYANO-COBALAMINE	0,591 µg	ASH CONTENT	1,95 g
VITAMIN B12 RI	23,6 %		

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	0	CHINQUAPIN*	0
ALCOHOL	0	LYCHEE NUT*	0



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Other substances of interest

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	35,5 %	+/-1,5
Dry milk solids	27,2 %	+/-1,5
Milkfat	6,5 %	+/-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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Valentine Detalle

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