



CHM-O38LSUP-804

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
Certification Certified HALAL
Commercial name : LACTEE SUPERIEURE
Article : CHM-O38LSUP-804
Commodity code for EU : 1806.2010
This is a preliminary product specification, not to be used as final product specification

Typical composition

sugar; cocoa butter; whole **milk** powder; cocoa mass; emulsifier: lecithins (**soya**); natural vanilla flavouring
Q Fermentation™ Program ingredients: Cocoa mass, cocoa powder (if present)
Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
BOX	3073416293813	20,000 KG
Shape		Pistoles
Amount per box/bag/each		20KG/BOX
Amount per pallet		32BOX/PAL
Order quantity 20 KG (or multiply of this)		

Packaging information

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

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	39,7 %	+/- 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
YEASTS	max 50/g	ISO7954



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Microbiological limits		Ref.Method
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	578 kcal	VITAMIN C	L-ASCORBIC ACID	0,414 mg
ENERGY VALUE RI	28,9 %	VITAMIN C	RI	0,5 %
ENERGY VALUE	2.420 kJ	VITAMIN D	CALCIFEROL	1,474 µg
TOTAL FAT	39,7 g	VITAMIN D	RI	29,5 %
TOTAL FAT RI	56,7 %	VITAMIN D	(IU)	59
SATURATED FATTY ACID	23,9 g	VITAMIN E	ALPHA-TOCOPHEROL	2,767 mg
SATURATED FATTY ACID RI	119,4 %	VITAMIN E	RI	23,1 %
MONO UNSATURATED FATTY ACID	12,6 g	VITAMIN E	(IU)	4
POLY UNSATURATED FATTY ACID	1,3 g	FOLATE		11,597 µg
TRANS FATTY ACID (TFA) TOTAL	0,5 g	FOLATE	RI	5,8 %
CHOLESTEROL	25,7 mg	PHOSPHORUS		219,1 mg
AVAILABLE CARBOHYDRATES	45,4 g	PHOSPHORUS	RI	31,3 %
AVAILABLE CARBOHYDRATES RI	17,5 %	IRON		4,56 mg
SUGARS (MONO+DISACCHARIDES)	44,2 g	IRON	RI	32,5 %
SUGARS (MONO+DISACCHARIDES) RI	49,1 %	MAGNESIUM		53,4 mg
POLYOLS	0,0 g	MAGNESIUM	RI	14,2 %
STARCH	0,8 g	ZINC		1,20 mg
DIETARY FIBRE	2,8 g	ZINC	RI	12,0 %
TOTAL PROTEIN	8,0 g	IODINE		5,58 µg
PROTEIN RI	16,0 %	IODINE	RI	3,7 %
MILK PROTEIN	6,3 g	CALCIUM		201,4 mg
SALT	0,20 g	CALCIUM	RI	25,2 %
SALT RI	3,3 %	CHLORIDE		173,23 mg
SODIUM	79,4 mg	CHLORIDE	RI	21,7 %
ORGANIC ACIDS	0,64 g	POTASSIUM		444,5 mg
TOTAL ALKALOIDS	0,18 g	POTASSIUM	RI	22,2 %
POLY HYDROXYPHENOLS	0,45 g	MANGANESE		0,01 mg
ALCOHOL	0,00 g	MANGANESE	RI	0,6 %

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VITAMIN A	RETINOL	69,771 µg	FLUORIDE	0,05 mg
VITAMIN A	(IU)	232	FLUORIDE RI	1,5 %
VITAMIN B1	THIAMIN	0,097 mg	SELENIUM	4,02 µg
VITAMIN B1	RI	8,9 %	SELENIUM RI	7,3 %
VITAMIN B2	RIBOFLAVIN	0,484 mg	CHROMIUM	23,64 µg
VITAMIN B2	RI	34,6 %	CHROMIUM RI	59,1 %
VITAMIN B3/PP	NIACIN/NICOTIN	0,225 mg	MOLYBDENUM	30,70 µg
VITAMIN B3	RI	1,4 %	MOLYBDENUM RI	61,4 %
VITAMIN B12	CYANO-COBALAMINE	0,456 µg	ASH CONTENT	1,90 g
VITAMIN B12	RI	18,2 %		

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
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



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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	39,7 %	+/-1,5
Dry fatfree cocoa solids	6,6 %	+/-0,5
Dry milk solids	24,0 %	+/- 1
Milkfat	6,7 %	+/-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 Dairy
Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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Valentine Detalle