



CHD-R55EXEL-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 : Dark couverture chocolate
Certification Certified HALAL
Commercial name : EXCELLENCE
Article : CHD-R55EXEL-804
Commodity code for EU : 1806.2010
This is a preliminary product specification, not to be used as final product specification

Typical composition

cocoa mass; sugar; cocoa butter; 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.

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
BOX	13073416099344	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	37,3 %	+/- 1,5	IOCCC14(1972)

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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
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	555 kcal	VITAMIN C	L-ASCORBIC ACID	0,000 mg
ENERGY VALUE RI	27,7 %	VITAMIN C RI		0,0 %
ENERGY VALUE	2.320 kJ	VITAMIN D	CALCIFEROL	1,648 µg
TOTAL FAT	37,3 g	VITAMIN D RI		33,0 %
TOTAL FAT RI	53,3 %	VITAMIN D (IU)		66
SATURATED FATTY ACID	22,3 g	VITAMIN E	ALPHA-TOCOPHEROL	2,970 mg
SATURATED FATTY ACID RI	111,7 %	VITAMIN E RI		24,8 %
MONO UNSATURATED FATTY ACID	12,1 g	VITAMIN E (IU)		4
POLY UNSATURATED FATTY ACID	1,2 g	FOLATE		11,725 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI		5,9 %
CHOLESTEROL	0,0 mg	PHOSPHORUS		164,4 mg
AVAILABLE CARBOHYDRATES	45,1 g	PHOSPHORUS RI		23,5 %
AVAILABLE CARBOHYDRATES RI	17,4 %	IRON		12,47 mg
SUGARS (MONO+DISACCHARIDES)	42,4 g	IRON RI		89,1 %
SUGARS (MONO+DISACCHARIDES) RI	47,2 %	MAGNESIUM		103,7 mg
POLYOLS	0,0 g	MAGNESIUM RI		27,7 %
STARCH	2,3 g	ZINC		1,44 mg
DIETARY FIBRE	8,1 g	ZINC RI		14,4 %
TOTAL PROTEIN	5,1 g	IODINE		0,00 µg
PROTEIN RI	10,2 %	IODINE RI		0,0 %
MILK PROTEIN	0,0 g	CALCIUM		28,8 mg
SALT	0,01 g	CALCIUM RI		3,6 %
SALT RI	0,2 %	CHLORIDE		8,64 mg

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SODIUM	4,4 mg	CHLORIDE RI	1,1 %
ORGANIC ACIDS	0,70 g	POTASSIUM	466,8 mg
TOTAL ALKALOIDS	0,52 g	POTASSIUM RI	23,3 %
POLY HYDROXYPHENOLS	1,31 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	14,860 µg	FLUORIDE	0,10 mg
VITAMIN A (IU)	49	FLUORIDE RI	2,8 %
VITAMIN B1 THIAMIN	0,088 mg	SELENIUM	3,71 µg
VITAMIN B1 RI	8,0 %	SELENIUM RI	6,7 %
VITAMIN B2 RIBOFLAVIN	0,088 mg	CHROMIUM	48,36 µg
VITAMIN B2 RI	6,3 %	CHROMIUM RI	120,9 %
VITAMIN B3/PP NIACIN/NICOTIN	0,656 mg	MOLYBDENUM	58,84 µg
VITAMIN B3 RI	4,1 %	MOLYBDENUM RI	117,7 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,21 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
VANILLIN	1	CHINQUAPIN*	0



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Other substances of interest

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	56,7 %	+/-1,5
Dry fatfree cocoa solids	19,4 %	+/- 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 14.07.2026 for customer BRUYERRE S.A.

Valentine Detalle