



CALLEBAUT®
BELGIUM 1911

CHM-CU-17X259-552

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Milk chocolate
Article : CHM-CU-17X259-552
Commodity code for EU : 1806.2030
'Belgium' refers to the country of the brand.

Typical composition

sugar 51.0%; whole **milk** powder 21.0%; cocoa butter 16.0%; cocoa mass 11.5%; 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	5410522459494	2.500 KG		
BOX	5410522459500	10.000 KG		

Shape	Chunks
Amount	2,5KG/UC
Amount per box/bag/each	4UC/BOX
Amount per pallet	49BOX/PAL
Order quantity 10 KG (or multiply of this)	

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Product characteristics

LENGTH	9.0 - 11.0 mm
WIDTH	8.0 - 12.0 mm
HEIGHT	3.0 - 5.0 mm

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	27.9 %	+/- 1.5	IOCCC14(1972)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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Physical limits	Ref.Method
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Particle size : 4-8 % of the dry fatfree substance is > 30 microns.

IOCCC116(1990)

Microbiological limits	Ref.Method
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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

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

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

ENERGY VALUE	523 kcal	VITAMIN C L-ASCORBIC ACID	0.353 mg
ENERGY VALUE RI	26.2 %	VITAMIN C RI	0.4 %
ENERGY VALUE	2,190 kJ	VITAMIN D CALCIFEROL	0.992 µg
TOTAL FAT	27.9 g	VITAMIN D RI	19.8 %
TOTAL FAT RI	39.9 %	VITAMIN D (IU)	40
SATURATED FATTY ACID	16.8 g	VITAMIN E ALPHA-TOCOPHEROL	1.895 mg
SATURATED FATTY ACID RI	83.9 %	VITAMIN E RI	15.8 %
MONO UNSATURATED FATTY ACID	8.8 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	0.9 g	FOLATE	8.809 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.4 %
CHOLESTEROL	21.7 mg	PHOSPHORUS	181.7 mg
AVAILABLE CARBOHYDRATES	59.8 g	PHOSPHORUS RI	26.0 %
AVAILABLE CARBOHYDRATES RI	23.0 %	IRON	3.51 mg
SUGARS (MONO+DISACCHARIDES)	58.8 g	IRON RI	25.1 %
SUGARS (MONO+DISACCHARIDES) RI	65.3 %	MAGNESIUM	42.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	11.2 %
STARCH	0.6 g	ZINC	0.98 mg
DIETARY FIBRE	2.1 g	ZINC RI	9.8 %
TOTAL PROTEIN	6.7 g	IODINE	4.77 µg
PROTEIN RI	13.4 %	IODINE RI	3.2 %
MILK PROTEIN	5.4 g	CALCIUM	171.4 mg
SALT	0.17 g	CALCIUM RI	21.4 %
SALT RI	2.8 %	CHLORIDE	148.17 mg

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SODIUM	67.8 mg	CHLORIDE RI	18.5 %
ORGANIC ACIDS	0.52 g	POTASSIUM	363.8 mg
TOTAL ALKALOIDS	0.13 g	POTASSIUM RI	18.2 %
POLY HYDROXYPHENOLS	0.34 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.6 %
VITAMIN A RETINOL	56.819 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	189	FLUORIDE RI	1.1 %
VITAMIN B1 THIAMIN	0.080 mg	SELENIUM	3.31 µg
VITAMIN B1 RI	7.3 %	SELENIUM RI	6.0 %
VITAMIN B2 RIBOFLAVIN	0.411 mg	CHROMIUM	18.44 µg
VITAMIN B2 RI	29.4 %	CHROMIUM RI	46.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.170 mg	MOLYBDENUM	24.07 µg
VITAMIN B3 RI	1.1 %	MOLYBDENUM RI	48.1 %
VITAMIN B12 CYANO-COBALAMINE	0.390 µg	ASH CONTENT	1.62 g
VITAMIN B12 RI	15.6 %		

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	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	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	27.3 %	+/-1,5
Dry fatfree cocoa solids	5.1 %	+/-0,5
Dry milk solids	20.4 %	+/- 1
Milkfat	5.7 %	+/-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 : None

Printed on 24.09.2026 for customer BRUYERRE S.A.

Evie De Vis

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