



CALLEBAUT®
BELGIUM 1911

CHW-CU-18V02NV-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 : White chocolate
Certification Certified HALAL
Article : CHW-CU-18V02NV-552
Commodity code for EU : 1704.9030
'Belgium' refers to the country of the brand.

Typical composition

sugar 50.5%; whole **milk** powder 25.5%; cocoa butter 23.5%; 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.

Products with "best before" until 29.04.2025 are not halal certified.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522459456	2.500 KG		
BOX	5410522459463	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	30.4 %	+/- 1.5	IOCCC14(1972)

Article : CHW-CU-18V02NV-552

for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2026 15:01:48

Tel. : 053 73 02 11 Fax.:

p. 1 / 4



CALLEBAUT®
BELGIUM 1911

CHW-CU-18V02NV-552

Product specification according to the legislation of EU

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

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

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

ENERGY VALUE	541 kcal	VITAMIN C L-ASCORBIC ACID	0.485 mg
ENERGY VALUE RI	27.0 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,263 kJ	VITAMIN D CALCIFEROL	1.052 µg
TOTAL FAT	30.4 g	VITAMIN D RI	21.0 %
TOTAL FAT RI	43.5 %	VITAMIN D (IU)	42
SATURATED FATTY ACID	18.3 g	VITAMIN E ALPHA-TOCOPHEROL	1.901 mg
SATURATED FATTY ACID RI	91.6 %	VITAMIN E RI	15.8 %
MONO UNSATURATED FATTY ACID	9.6 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	8.743 µg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	FOLATE RI	4.4 %
CHOLESTEROL	24.8 mg	PHOSPHORUS	193.1 mg
AVAILABLE CARBOHYDRATES	59.9 g	PHOSPHORUS RI	27.6 %
AVAILABLE CARBOHYDRATES RI	23.0 %	IRON	0.27 mg
SUGARS (MONO+DISACCHARIDES)	59.5 g	IRON RI	2.0 %
SUGARS (MONO+DISACCHARIDES) RI	66.1 %	MAGNESIUM	21.1 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.6 %
STARCH	0.0 g	ZINC	0.84 mg
DIETARY FIBRE	0.0 g	ZINC RI	8.4 %
TOTAL PROTEIN	6.5 g	IODINE	6.61 µg
PROTEIN RI	13.1 %	IODINE RI	4.4 %
MILK PROTEIN	6.5 g	CALCIUM	227.4 mg
SALT	0.23 g	CALCIUM RI	28.4 %
SALT RI	3.9 %	CHLORIDE	202.37 mg

Article : CHW-CU-18V02NV-552

for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2026 15:01:48

Tel. : 053 73 02 11 Fax.:

p. 2 / 4



CALLEBAUT®
BELGIUM 1911

CHW-CU-18V02NV-552

Product specification according to the legislation of EU

SODIUM	92.5 mg	CHLORIDE RI	25.3 %
ORGANIC ACIDS	0.41 g	POTASSIUM	331.9 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	16.6 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	45.366 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	151	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.077 mg	SELENIUM	3.58 µg
VITAMIN B1 RI	7.0 %	SELENIUM RI	6.5 %
VITAMIN B2 RIBOFLAVIN	0.536 mg	CHROMIUM	9.19 µg
VITAMIN B2 RI	38.3 %	CHROMIUM RI	23.0 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	12.77 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	25.5 %
VITAMIN B12 CYANO-COBALAMINE	0.536 µg	ASH CONTENT	1.80 g
VITAMIN B12 RI	21.5 %		

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

Article : CHW-CU-18V02NV-552

for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

24.09.2026 15:01:48

Tel. : 053 73 02 11 Fax.:

p. 3 / 4



CALLEBAUT®
BELGIUM 1911

CHW-CU-18V02NV-552

Product specification according to the legislation of EU

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
--------------------------	---	---------------------	---

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	23.5 %	+/- 1
Dry milk solids	24.9 %	+/- 1
Milkfat	6.9 %	+/-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).

Printed on 24.09.2026 for customer BRUYERRE S.A.

Evie De Vis

Article : CHW-CU-18V02NV-552

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

Tel. : 053 73 02 11 Fax.:

for customer 5996

24.09.2026 15:01:48

p. 4 / 4