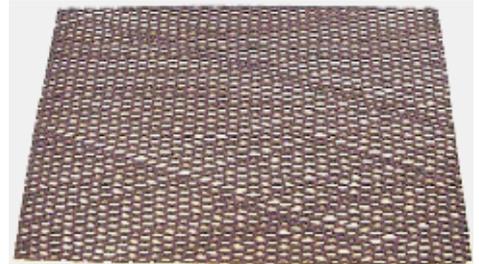


BRUYERRE S.A.
RUE F.L. BRUYERRE 30-34
6041 GOSELIES
BELGIUM

Product Specification

Legal denomination : Dark chocolate
Certification Certified HALAL
Commercial name : Lattice
Article : CHD-GD-19838E0-999
Alternative article number : E019838
Commodity code for EU : 1806.9039



Typical composition

sugar 47.5%; cocoa mass 42.0%; cocoa butter 10.0%; 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.

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	Gross weight	Dimensions (l x b x h)	Packaging material
UC	8711177579610	1.485 KG	1.637 KG	400x285x75 MM	EPS Box
BOX	18711177579617	5.940 KG	7.064 KG	405x288x311 MM	Corrugated American Case

Shape Grids
Amount 11pcs/UC
Amount per box/bag/each 4UC/BOX
Amount per pallet 48BOX/PAL
Order quantity 5.94 KG (or multiply of this)

Packaging information

Packaging unit	Packaging material	Identification code
UC	Box	06-PS
	Bag	05-PP
BOX	Cushion pad	22-PAP

Article : CHD-GD-19838E0-999

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

12.01.2026 13:00:00

Tel. : 076 597 83 00 Fax.: 076 597 64 93

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Product characteristics

LENGTH	250.0 mm
WIDTH	360.0 mm
BASE COLOUR*	brown

Please refer to your contract for the option(s) chosen.

Chemical limits

MOISTURE	max 1 %
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Ref.Method

IOCCC1(1952)

Physical limits

Not specified.

Ref.Method

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/375g

Ref.Method

ISO4833

ISO7954

ISO7954

ISO21528-2

ISO4832

ISO16649-2

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	533 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	26.6 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,229 kJ	VITAMIN D CALCIFEROL	1.448 µg
TOTAL FAT	32.7 g	VITAMIN D RI	29.0 %
TOTAL FAT RI	46.7 %	VITAMIN D (IU)	58
SATURATED FATTY ACID	19.6 g	VITAMIN E ALPHA-TOCOPHEROL	2.624 mg
SATURATED FATTY ACID RI	97.8 %	VITAMIN E RI	21.9 %
MONO UNSATURATED FATTY ACID	10.6 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	10.487 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	5.2 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	157.7 mg
AVAILABLE CARBOHYDRATES	50.2 g	PHOSPHORUS RI	22.5 %
AVAILABLE CARBOHYDRATES RI	19.3 %	IRON	12.30 mg
SUGARS (MONO+DISACCHARIDES)	47.6 g	IRON RI	87.9 %
SUGARS (MONO+DISACCHARIDES) RI	52.8 %	MAGNESIUM	99.5 mg

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POLYOLS	0.0 g	MAGNESIUM RI	26.5 %
STARCH	2.1 g	ZINC	1.38 mg
DIETARY FIBRE	7.8 g	ZINC RI	13.8 %
TOTAL PROTEIN	5.0 g	IODINE	0.00 µg
PROTEIN RI	9.9 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	27.7 mg
SALT	0.01 g	CALCIUM RI	3.5 %
SALT RI	0.2 %	CHLORIDE	8.39 mg
SODIUM	4.3 mg	CHLORIDE RI	1.0 %
ORGANIC ACIDS	0.67 g	POTASSIUM	462.1 mg
TOTAL ALKALOIDS	0.50 g	POTASSIUM RI	23.1 %
POLY HYDROXYPHENOLS	1.26 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	13.035 µg	FLUORIDE	0.10 mg
VITAMIN A (IU)	43	FLUORIDE RI	2.9 %
VITAMIN B1 THIAMIN	0.084 mg	SELENIUM	3.86 µg
VITAMIN B1 RI	7.6 %	SELENIUM RI	7.0 %
VITAMIN B2 RIBOFLAVIN	0.084 mg	CHROMIUM	50.33 µg
VITAMIN B2 RI	6.0 %	CHROMIUM RI	125.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.629 mg	MOLYBDENUM	61.23 µg
VITAMIN B3 RI	3.9 %	MOLYBDENUM RI	122.5 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.19 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

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Allergens: presence as ingredient or through cross contact on production line

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
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	51.5 %	+/-1,5
Dry fatfree cocoa solids	18.8 %	+/- 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 12.01.2026 for customer BRUYERRE S.A.

MoNA LISA®

CHD-GD-19838E0-999

Product specification according to the legislation of EU



Amélie Allemand

Article : CHD-GD-19838E0-999

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