

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

Product Specification

Legal denomination : Dark couverture chocolate
Certification Certified HALAL
Commercial name : Dome
Article : CHD-CM-21428E0-999
Alternative article number : E021428
Commodity code for EU : 1806.2010
Product will be taken out of our product range



Typical composition

cocoa mass 50.5%; sugar 33.0%; cocoa butter 13.5%; cocoa mass Ecuador 2.5%; emulsifier: lecithin <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	8711177620398	0.280 KG	0.512 KG	352x269x65 MM	Paper folding carton
BOX	18711177620395	1.400 KG	2.845 KG	361x278x335 MM	Corrugated shelf ready box

Shape 3D
Amount 28pcs/UC
Amount per box/bag/each 5UC/BOX
Amount per pallet 40BOX/PAL
Order quantity 1.4 KG (or multiply of this)

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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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Packaging information

Packaging unit	Packaging material	Identification code
UC	Sheet	22-PAP
	Tray	01-PET
BOX	Box	21-PAP

Product characteristics

HEIGHT	32.5 mm
DIAMETER	65.0 mm
THICKNESS	1.40 mm
BASE COLOUR*	brown

*Colour information is subjective, no claims can be derived from this information

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	572 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	28.6 %	VITAMIN C RI	0.0 %
ENERGY VALUE	2,394 kJ	VITAMIN D CALCIFEROL	1.873 µg
TOTAL FAT	42.2 g	VITAMIN D RI	37.5 %
TOTAL FAT RI	60.3 %	VITAMIN D (IU)	75
SATURATED FATTY ACID	25.3 g	VITAMIN E ALPHA-TOCOPHEROL	3.381 mg
SATURATED FATTY ACID RI	126.5 %	VITAMIN E RI	28.2 %
MONO UNSATURATED FATTY ACID	13.7 g	VITAMIN E (IU)	5

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POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	13.412 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	6.7 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	199.6 mg
AVAILABLE CARBOHYDRATES	36.2 g	PHOSPHORUS RI	28.5 %
AVAILABLE CARBOHYDRATES RI	13.9 %	IRON	15.49 mg
SUGARS (MONO+DISACCHARIDES)	33.0 g	IRON RI	110.7 %
SUGARS (MONO+DISACCHARIDES) RI	36.7 %	MAGNESIUM	126.0 mg
POLYOLS	0.0 g	MAGNESIUM RI	33.6 %
STARCH	2.7 g	ZINC	1.75 mg
DIETARY FIBRE	9.9 g	ZINC RI	17.5 %
TOTAL PROTEIN	6.3 g	IODINE	0.00 µg
PROTEIN RI	12.6 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	34.9 mg
SALT	0.01 g	CALCIUM RI	4.4 %
SALT RI	0.2 %	CHLORIDE	10.21 mg
SODIUM	5.3 mg	CHLORIDE RI	1.3 %
ORGANIC ACIDS	0.85 g	POTASSIUM	584.5 mg
TOTAL ALKALOIDS	0.64 g	POTASSIUM RI	29.2 %
POLY HYDROXYPHENOLS	1.59 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.2 %
VITAMIN A RETINOL	16.870 µg	FLUORIDE	0.13 mg
VITAMIN A (IU)	56	FLUORIDE RI	3.6 %
VITAMIN B1 THIAMIN	0.106 mg	SELENIUM	4.89 µg
VITAMIN B1 RI	9.7 %	SELENIUM RI	8.9 %
VITAMIN B2 RIBOFLAVIN	0.106 mg	CHROMIUM	63.72 µg
VITAMIN B2 RI	7.6 %	CHROMIUM RI	159.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.797 mg	MOLYBDENUM	77.53 µg
VITAMIN B3 RI	5.0 %	MOLYBDENUM RI	155.1 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.46 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*	0	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

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

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
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0	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	66.0 %	+/- 2
Dry fatfree cocoa solids	23.8 %	+/- 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).

**MoNA
LISA®**

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Product specification according to the legislation of EU

Printed on 12.01.2026 for customer BRUYERRE S.A.



Amélie Allemand

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