

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

#### Product Specification

**Legal denomination :** Blend of white chocolate and coloured compound  
**Commercial name :** Orange X-Large  
**Article :** CHX-PC-19942E0-999  
**Commodity code for EU :** 1704.9099  
**Product will be taken out of our product range**



#### Typical composition

sugar 49.5%; whole milk powder 25.0%; cocoa butter 24.5%; emulsifier: lecithins (soya) <1%; colour: paprika extract <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)	Packaging material
UC	8711177580852	0.900 KG	0.993 KG	228x128x62 MM	Paper folding carton
BOX	18711177580859	3.600 KG	4.130 KG	270x230x140 MM	Corrugated American Case

Shape pencils  
Amount 0,9KG  
Amount per box/bag/each 4UC/BOX  
Amount per pallet 120BOX/PAL  
Order quantity 3.6 KG (or multiply of this)

#### Packaging information

Packaging unit	Packaging material	Identification code
UC	Box	21-PAP
	Box	20-PAP
BOX	Box	81-C/PAP

#### Product characteristics

LENGTH	200.0 mm
DIAMETER	7.0 mm
BASE COLOUR*	creme-beige
ADDITIONAL COLOUR*	orange

Article : CHX-PC-19942E0-999

for customer 5996

Company - Barry Callebaut Decorations B.V. - Zundert

De Ambachten 4 - 4881 XZ ZUNDERT - NETHERLANDS

12.01.2026 13:00:00

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#### Product characteristics

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

#### Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

#### Physical limits

		Ref.Method
Not specified.		

#### 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	547 kcal	VITAMIN C L-ASCORBIC ACID	0.478 mg
ENERGY VALUE RI	27.3 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,287 kJ	VITAMIN D CALCIFEROL	1.103 µg
TOTAL FAT	31.5 g	VITAMIN D RI	22.1 %
TOTAL FAT RI	45.0 %	VITAMIN D (IU)	44
SATURATED FATTY ACID	18.9 g	VITAMIN E ALPHA-TOCOPHEROL	2.043 mg
SATURATED FATTY ACID RI	94.7 %	VITAMIN E RI	17.0 %
MONO UNSATURATED FATTY ACID	10.0 g	VITAMIN E (IU)	3
POLY UNSATURATED FATTY ACID	1.0 g	FOLATE	8.835 µg
TRANS FATTY ACID (TFA) TOTAL	0.5 g	FOLATE RI	4.4 %
CHOLESTEROL	24.4 mg	PHOSPHORUS	190.0 mg
AVAILABLE CARBOHYDRATES	58.9 g	PHOSPHORUS RI	27.1 %
AVAILABLE CARBOHYDRATES RI	22.7 %	IRON	0.27 mg
SUGARS (MONO+DISACCHARIDES)	58.6 g	IRON RI	1.9 %
SUGARS (MONO+DISACCHARIDES) RI	65.1 %	MAGNESIUM	20.8 mg
POLYOLS	0.0 g	MAGNESIUM RI	5.6 %
STARCH	0.0 g	ZINC	0.83 mg

DIETARY FIBRE	0.0 g	ZINC RI	8.3 %
TOTAL PROTEIN	6.4 g	IODINE	6.51 µg
PROTEIN RI	12.9 %	IODINE RI	4.3 %
MILK PROTEIN	6.4 g	CALCIUM	223.8 mg
SALT	0.23 g	CALCIUM RI	28.0 %
SALT RI	3.8 %	CHLORIDE	199.19 mg
SODIUM	91.1 mg	CHLORIDE RI	24.9 %
ORGANIC ACIDS	0.41 g	POTASSIUM	326.7 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	16.3 %
POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	1.1 %
VITAMIN A RETINOL	45.266 µg	FLUORIDE	0.03 mg
VITAMIN A (IU)	151	FLUORIDE RI	0.9 %
VITAMIN B1 THIAMIN	0.075 mg	SELENIUM	3.52 µg
VITAMIN B1 RI	6.9 %	SELENIUM RI	6.4 %
VITAMIN B2 RIBOFLAVIN	0.528 mg	CHROMIUM	9.05 µg
VITAMIN B2 RI	37.7 %	CHROMIUM RI	22.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	MOLYBDENUM	12.57 µg
VITAMIN B3 RI	0.0 %	MOLYBDENUM RI	25.1 %
VITAMIN B12 CYANO-COBALAMINE	0.528 µg	ASH CONTENT	1.77 g
VITAMIN B12 RI	21.1 %		

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
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.

#### 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).

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Amélie Allemand