



CALLEBAUT®
BELGIUM 1911

ICE-45-MNV-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 : Couverture milk chocolate
Certification Certified HALAL
Commercial name : Ice Chocolate
Milk
Article : ICE-45-MNV-552
Commodity code for EU : 1806.2010
'Belgium' refers to the country of the brand.

Typical composition

sugar 39.0%; cocoa butter 30.5%; whole **milk** powder 13.5%; cocoa mass 11.5%; **milkfat** 5.0%; 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.

Products with "best before" until 18.12.2025 are not halal certified.

Delivery form

	EAN	Net weight	Gross weight	Dimensions (l x b x h)
UC	5410522526752	2.500 KG		
BOX	5410522526769	10.000 KG		

Shape	Callets
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

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	45.5 %	+/- 1.5	IOCCC14(1972)

Article : ICE-45-MNV-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

ICE-45-MNV-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

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

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

ENERGY VALUE	613 kcal	VITAMIN C L-ASCORBIC ACID	0.258 mg
ENERGY VALUE RI	30.6 %	VITAMIN C RI	0.3 %
ENERGY VALUE	2,564 kJ	VITAMIN D CALCIFEROL	1.655 µg
TOTAL FAT	45.5 g	VITAMIN D RI	33.1 %
TOTAL FAT RI	64.9 %	VITAMIN D (IU)	66
SATURATED FATTY ACID	27.3 g	VITAMIN E ALPHA-TOCOPHEROL	3.148 mg
SATURATED FATTY ACID RI	136.7 %	VITAMIN E RI	26.2 %
MONO UNSATURATED FATTY ACID	14.4 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1.5 g	FOLATE	10.230 µg
TRANS FATTY ACID (TFA) TOTAL	0.6 g	FOLATE RI	5.1 %
CHOLESTEROL	30.7 mg	PHOSPHORUS	145.8 mg
AVAILABLE CARBOHYDRATES	44.7 g	PHOSPHORUS RI	20.8 %
AVAILABLE CARBOHYDRATES RI	17.2 %	IRON	3.51 mg
SUGARS (MONO+DISACCHARIDES)	43.7 g	IRON RI	25.1 %
SUGARS (MONO+DISACCHARIDES) RI	48.6 %	MAGNESIUM	38.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	10.3 %
STARCH	0.6 g	ZINC	0.83 mg
DIETARY FIBRE	2.1 g	ZINC RI	8.3 %
TOTAL PROTEIN	4.8 g	IODINE	3.51 µg
PROTEIN RI	9.7 %	IODINE RI	2.3 %
MILK PROTEIN	3.5 g	CALCIUM	128.4 mg
SALT	0.13 g	CALCIUM RI	16.1 %
SALT RI	2.1 %	CHLORIDE	109.82 mg

Article : ICE-45-MNV-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

ICE-45-MNV-552

Product specification according to the legislation of EU

SODIUM	50.3 mg	CHLORIDE RI	13.7 %
ORGANIC ACIDS	0.40 g	POTASSIUM	303.0 mg
TOTAL ALKALOIDS	0.14 g	POTASSIUM RI	15.1 %
POLY HYDROXYPHENOLS	0.34 g	MANGANESE	0.01 mg
ALCOHOL	0.00 g	MANGANESE RI	0.7 %
VITAMIN A RETINOL	75.297 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	251	FLUORIDE RI	1.3 %
VITAMIN B1 THIAMIN	0.064 mg	SELENIUM	2.96 µg
VITAMIN B1 RI	5.8 %	SELENIUM RI	5.4 %
VITAMIN B2 RIBOFLAVIN	0.308 mg	CHROMIUM	18.67 µg
VITAMIN B2 RI	22.0 %	CHROMIUM RI	46.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.172 mg	MOLYBDENUM	23.56 µg
VITAMIN B3 RI	1.1 %	MOLYBDENUM RI	47.1 %
VITAMIN B12 CYANO-COBALAMINE	0.285 µg	ASH CONTENT	1.28 g
VITAMIN B12 RI	11.4 %		

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 : ICE-45-MNV-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

ICE-45-MNV-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	42.2 %	+/-1,5
Dry fatfree cocoa solids	5.1 %	+/-0,5
Dry milk solids	18.0 %	+/- 1
Milkfat	8.5 %	+/-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 : ICE-45-MNV-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