



CALLEBAUT®
BELGIUM 1911

ICE-42-GOLD-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 with caramel
Certification	Certified HALAL
Commercial name :	Ice Chocolate Gold
Article :	ICE-42-GOLD-552
Commodity code for EU :	1704.9030

'Belgium' refers to the country of the brand.

Typical composition

cocoa butter 35.5%; whole **milk** powder 26.0%; sugar 25.5%; **milk** sugar 5.0%; whey powder (**milk**) 4.5%; skimmed **milk** powder 2.5%; emulsifier: lecithin <1%; natural vanilla flavouring <1%; salt <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)
UC	5410522587883	2.500 KG		
BOX	15410522587880	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	42.6 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 8 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

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24.09.2026 15:01:48

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p. 1 / 4



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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	598 kcal	VITAMIN C L-ASCORBIC ACID	0.564 mg
ENERGY VALUE RI	29.9 %	VITAMIN C RI	0.7 %
ENERGY VALUE	2,503 kJ	VITAMIN D CALCIFEROL	1.591 µg
TOTAL FAT	42.6 g	VITAMIN D RI	31.8 %
TOTAL FAT RI	60.9 %	VITAMIN D (IU)	64
SATURATED FATTY ACID	25.8 g	VITAMIN E ALPHA-TOCOPHEROL	2.926 mg
SATURATED FATTY ACID RI	129.0 %	VITAMIN E RI	24.4 %
MONO UNSATURATED FATTY ACID	13.4 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	8.682 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	4.3 %
CHOLESTEROL	16.0 mg	PHOSPHORUS	224.8 mg
AVAILABLE CARBOHYDRATES	45.1 g	PHOSPHORUS RI	32.1 %
AVAILABLE CARBOHYDRATES RI	17.3 %	IRON	0.14 mg
SUGARS (MONO+DISACCHARIDES)	44.7 g	IRON RI	1.0 %
SUGARS (MONO+DISACCHARIDES) RI	49.6 %	MAGNESIUM	13.6 mg
POLYOLS	0.0 g	MAGNESIUM RI	3.6 %
STARCH	0.0 g	ZINC	0.54 mg
DIETARY FIBRE	0.0 g	ZINC RI	5.4 %
TOTAL PROTEIN	8.2 g	IODINE	4.27 µg
PROTEIN RI	16.3 %	IODINE RI	2.8 %
MILK PROTEIN	8.2 g	CALCIUM	312.7 mg
SALT	0.51 g	CALCIUM RI	39.1 %
SALT RI	8.5 %	CHLORIDE	191.65 mg
SODIUM	204.7 mg	CHLORIDE RI	24.0 %
ORGANIC ACIDS	0.62 g	POTASSIUM	449.9 mg
TOTAL ALKALOIDS	0.00 g	POTASSIUM RI	22.5 %

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p. 2 / 4



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POLY HYDROXYPHENOLS	0.00 g	MANGANESE	0.03 mg
ALCOHOL	0.00 g	MANGANESE RI	1.4 %
VITAMIN A RETINOL	15.373 µg	FLUORIDE	0.04 mg
VITAMIN A (IU)	51	FLUORIDE RI	1.3 %
VITAMIN B1 THIAMIN	0.104 mg	SELENIUM	5.23 µg
VITAMIN B1 RI	9.4 %	SELENIUM RI	9.5 %
VITAMIN B2 RIBOFLAVIN	0.659 mg	CHROMIUM	13.45 µg
VITAMIN B2 RI	47.1 %	CHROMIUM RI	33.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.146 mg	MOLYBDENUM	18.68 µg
VITAMIN B3 RI	0.9 %	MOLYBDENUM RI	37.4 %
VITAMIN B12 CYANO-COBALAMINE	0.346 µg	ASH CONTENT	2.45 g
VITAMIN B12 RI	13.8 %		

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
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

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p. 3 / 4



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Other substances of interest

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	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.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	37.4 %	+/-1,5
Dry milk solids	30.4 %	+/-1,5
Milkfat	7.3 %	+/-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

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p. 4 / 4