



CALLEBAUT[®]
BELGIUM 1911

CHM-N823FOUNE4-U71

Product specification according to the legislation of EU

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

Product Specification

Legal denomination : Couverture milk chocolate
Certification Certified HALAL
Commercial name : Fountain
Article : CHM-N823FOUNE4-U71
Commodity code for EU : 1806.2010

Typical composition

sugar 39.0%; cocoa butter 29.0%; whole **milk** powder 21.0%; cocoa mass 10.5%; 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.

Delivery form

	EAN	Net weight
UC	5410522514971	2.500 KG
BOX	5410522514964	20.000 KG

Shape	Callets
Amount	2,5KG/UC
Amount per box/bag/each	8UC/BOX
Amount per pallet	30BOX/PAL

Order quantity 20 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	40.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	710 - 850 mPa.s	IOCCC46(2000)
Particle size : max. 3 % 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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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	585 kcal	VITAMIN C L-ASCORBIC ACID	0.397 mg
ENERGY VALUE RI	29.2 %	VITAMIN C RI	0.5 %
ENERGY VALUE	2,447 kJ	VITAMIN D CALCIFEROL	1.550 µg
TOTAL FAT	40.3 g	VITAMIN D RI	31.0 %
TOTAL FAT RI	57.6 %	VITAMIN D (IU)	62
SATURATED FATTY ACID	24.3 g	VITAMIN E ALPHA-TOCOPHEROL	2.790 mg
SATURATED FATTY ACID RI	121.3 %	VITAMIN E RI	23.3 %
MONO UNSATURATED FATTY ACID	12.9 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.3 g	FOLATE	10.841 µg
TRANS FATTY ACID (TFA) TOTAL	0.4 g	FOLATE RI	5.4 %
CHOLESTEROL	20.3 mg	PHOSPHORUS	196.6 mg
AVAILABLE CARBOHYDRATES	47.6 g	PHOSPHORUS RI	28.1 %
AVAILABLE CARBOHYDRATES RI	18.3 %	IRON	3.21 mg
SUGARS (MONO+DISACCHARIDES)	46.7 g	IRON RI	22.9 %
SUGARS (MONO+DISACCHARIDES) RI	51.9 %	MAGNESIUM	41.7 mg
POLYOLS	0.0 g	MAGNESIUM RI	11.1 %
STARCH	0.5 g	ZINC	1.03 mg
DIETARY FIBRE	1.9 g	ZINC RI	10.3 %
TOTAL PROTEIN	6.6 g	IODINE	5.41 µg
PROTEIN RI	13.1 %	IODINE RI	3.6 %
MILK PROTEIN	5.3 g	CALCIUM	192.7 mg
SALT	0.19 g	CALCIUM RI	24.1 %
SALT RI	3.2 %	CHLORIDE	167.39 mg
SODIUM	76.7 mg	CHLORIDE RI	20.9 %
ORGANIC ACIDS	0.50 g	POTASSIUM	384.7 mg
TOTAL ALKALOIDS	0.12 g	POTASSIUM RI	19.2 %

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POLY HYDROXYPHENOLS	0.31 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.9 %
VITAMIN A RETINOL	48.046 µg	FLUORIDE	0.05 mg
VITAMIN A (IU)	160	FLUORIDE RI	1.4 %
VITAMIN B1 THIAMIN	0.083 mg	SELENIUM	3.87 µg
VITAMIN B1 RI	7.6 %	SELENIUM RI	7.0 %
VITAMIN B2 RIBOFLAVIN	0.459 mg	CHROMIUM	19.88 µg
VITAMIN B2 RI	32.8 %	CHROMIUM RI	49.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.155 mg	MOLYBDENUM	25.48 µg
VITAMIN B3 RI	1.0 %	MOLYBDENUM RI	51.0 %
VITAMIN B12 CYANO-COBALAMINE	0.439 µg	ASH CONTENT	1.74 g
VITAMIN B12 RI	17.5 %		

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

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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.

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

Dry cocoa solids	39.3 %	+/-1,5
Dry fatfree cocoa solids	4.6 %	+/-0,5
Dry milk solids	20.4 %	+/- 1
Milkfat	5.6 %	+/-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 23.12.2025 for customer BRUYERRE S.A.

Evie De Vis

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