



CALLEBAUT[®]
BELGIUM 1911

CSD-Q54MAL-EX-U68

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 chocolate with sweetener
Certification Certified HALAL
Article : CSD-Q54MAL-EX-U68
Commodity code for EU : 1806.2010

Typical composition

cocoa mass 43.5%; sweetener: maltitol 43.5%; cocoa butter 12.0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%
-Excessive consumption may produce laxative effects.
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)
UC	5410522692891	1.000 KG		
BOX	5410522692884	6.000 KG		
Shape		Callets		
Amount		1KG/UC		
Amount per box/bag/each		6UC/BOX		
Amount per pallet		72BOX/PAL		
Order quantity 6 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)
SACCHAROSE	max 2.0 %	IOCCC34(1989)
TOTAL FAT CONTENT	36.0 % +/- 1.5	IOCCC14(1972)

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for customer 5996

Barry Callebaut Belgium N.V. - Aalstersestraat 122

9280 LEBBEKE - WIEZE - BELGIUM

12.01.2026 13:00:00

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Chemical limits Ref.Method

Physical limits Ref.Method

LINEAR VISCOSITY	1,291 - 1,540 mPa.s	IOCCC46(2000)
CASSON YIELD VALUE	6.00 - 12.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : max. 8 % 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

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

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

ENERGY VALUE	478 kcal	VITAMIN C L-ASCORBIC ACID	0.000 mg
ENERGY VALUE RI	23.9 %	VITAMIN C RI	0.0 %
ENERGY VALUE	1,998 kJ	VITAMIN D CALCIFEROL	1.604 µg
TOTAL FAT	36.0 g	VITAMIN D RI	32.1 %
TOTAL FAT RI	51.5 %	VITAMIN D (IU)	64
SATURATED FATTY ACID	21.6 g	VITAMIN E ALPHA-TOCOPHEROL	2.882 mg
SATURATED FATTY ACID RI	108.0 %	VITAMIN E RI	24.0 %
MONO UNSATURATED FATTY ACID	11.7 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.1 g	FOLATE	11.936 µg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	FOLATE RI	6.0 %
CHOLESTEROL	0.0 mg	PHOSPHORUS	162.7 mg
AVAILABLE CARBOHYDRATES	45.9 g	PHOSPHORUS RI	23.2 %
AVAILABLE CARBOHYDRATES RI	17.7 %	IRON	11.81 mg
SUGARS (MONO+DISACCHARIDES)	0.1 g	IRON RI	84.4 %
SUGARS (MONO+DISACCHARIDES) RI	0.1 %	MAGNESIUM	102.7 mg
POLYOLS	43.2 g	MAGNESIUM RI	27.4 %
STARCH	2.2 g	ZINC	1.43 mg
DIETARY FIBRE	8.1 g	ZINC RI	14.3 %
TOTAL PROTEIN	5.1 g	IODINE	0.00 µg

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PROTEIN RI	10.3 %	IODINE RI	0.0 %
MILK PROTEIN	0.0 g	CALCIUM	28.3 mg
SALT	0.01 g	CALCIUM RI	3.5 %
SALT RI	0.2 %	CHLORIDE	7.92 mg
SODIUM	5.1 mg	CHLORIDE RI	1.0 %
ORGANIC ACIDS	0.68 g	POTASSIUM	477.8 mg
TOTAL ALKALOIDS	0.52 g	POTASSIUM RI	23.9 %
POLY HYDROXYPHENOLS	1.30 g	MANGANESE	0.00 mg
ALCOHOL	0.00 g	MANGANESE RI	0.0 %
VITAMIN A RETINOL	14.468 µg	FLUORIDE	0.09 mg
VITAMIN A (IU)	48	FLUORIDE RI	2.4 %
VITAMIN B1 THIAMIN	0.087 mg	SELENIUM	3.27 µg
VITAMIN B1 RI	7.9 %	SELENIUM RI	6.0 %
VITAMIN B2 RIBOFLAVIN	0.087 mg	CHROMIUM	42.71 µg
VITAMIN B2 RI	6.2 %	CHROMIUM RI	106.8 %
VITAMIN B3/PP NIACIN/NICOTIN	0.650 mg	MOLYBDENUM	51.97 µg
VITAMIN B3 RI	4.1 %	MOLYBDENUM RI	103.9 %
VITAMIN B12 CYANO-COBALAMINE	0.000 µg	ASH CONTENT	1.19 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*	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

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Other substances of interest

CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	1	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.	1	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	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	55.4 %	+/-1,5
Dry fatfree cocoa solids	19.4 %	+/- 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).

Printed on 12.01.2026 for customer BRUYERRE S.A.

Evie De Vis

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