



# CHM-Q35PAP-E1-U68

Product specification according to the legislation of EU

BRUYERRE S.A.  
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6041 GOSSELIES  
BELGIUM

## Product Specification

|                         |                           |
|-------------------------|---------------------------|
| Legal denomination :    | Couverture milk chocolate |
| Certification           | Certified HALAL           |
| Commercial name :       | PAPUA NEW GUINEA          |
| Article :               | CHM-Q35PAP-E1-U68         |
| Commodity code for EU : | 1806.9039                 |

## Typical composition

sugar 37.5%; cocoa butter 25.0%; whole **milk** powder 25.0%; cocoa mass Papua New Guinea 12.0%; 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 21.09.2025 are not halal certified.

## Delivery form

|                                           | EAN            | Net weight |
|-------------------------------------------|----------------|------------|
| UC                                        | 3073416296166  | 1.000 KG   |
| BOX                                       | 13073416296163 | 6.000 KG   |
| Shape                                     |                | Pistoles   |
| 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)  |
| TOTAL FAT CONTENT | 38.4 % +/- 1.5 | IOCCC14(1972) |

## Physical limits

|                                                                       |                 | Ref.Method               |
|-----------------------------------------------------------------------|-----------------|--------------------------|
| CASSON VISCOSITY                                                      | 650 - 950 mPa.s | IOCCC46(2000) & 10(1973) |
| CASSON YIELD VALUE                                                    | 2.50 - 5.50 Pa  | IOCCC46(2000) & 10(1973) |
| Particle size : max. 3 % of the dry fatfree substance is > 30 micron. |                 | IOCCC38(1990)            |

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for customer 5996

BC Manufacturing France - 19 Bld Michelet

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| Physical limits | Ref.Method |
|-----------------|------------|
|-----------------|------------|

| 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                   | 572 kcal | VITAMIN C L-ASCORBIC ACID  | 0.476 mg  |
| ENERGY VALUE RI                | 28.6 %   | VITAMIN C RI               | 0.6 %     |
| ENERGY VALUE                   | 2,394 kJ | VITAMIN D CALCIFEROL       | 1.434 µg  |
| TOTAL FAT                      | 38.4 g   | VITAMIN D RI               | 28.7 %    |
| TOTAL FAT RI                   | 54.9 %   | VITAMIN D (IU)             | 57        |
| SATURATED FATTY ACID           | 23.1 g   | VITAMIN E ALPHA-TOCOPHEROL | 2.587 mg  |
| SATURATED FATTY ACID RI        | 115.7 %  | VITAMIN E RI               | 21.6 %    |
| MONO UNSATURATED FATTY ACID    | 12.2 g   | VITAMIN E (IU)             | 4         |
| POLY UNSATURATED FATTY ACID    | 1.2 g    | FOLATE                     | 11.609 µg |
| TRANS FATTY ACID (TFA) TOTAL   | 0.5 g    | FOLATE RI                  | 5.8 %     |
| CHOLESTEROL                    | 24.3 mg  | PHOSPHORUS                 | 236.6 mg  |
| AVAILABLE CARBOHYDRATES        | 47.1 g   | PHOSPHORUS RI              | 33.8 %    |
| AVAILABLE CARBOHYDRATES RI     | 18.1 %   | IRON                       | 3.72 mg   |
| SUGARS (MONO+DISACCHARIDES)    | 46.0 g   | IRON RI                    | 26.6 %    |
| SUGARS (MONO+DISACCHARIDES) RI | 51.1 %   | MAGNESIUM                  | 50.5 mg   |
| POLYOLS                        | 0.0 g    | MAGNESIUM RI               | 13.5 %    |
| STARCH                         | 0.6 g    | ZINC                       | 1.24 mg   |
| DIETARY FIBRE                  | 2.3 g    | ZINC RI                    | 12.4 %    |
| TOTAL PROTEIN                  | 7.9 g    | IODINE                     | 6.49 µg   |
| PROTEIN RI                     | 15.8 %   | IODINE RI                  | 4.3 %     |
| MILK PROTEIN                   | 6.4 g    | CALCIUM                    | 231.3 mg  |
| SALT                           | 0.23 g   | CALCIUM RI                 | 28.9 %    |
| SALT RI                        | 3.8 %    | CHLORIDE                   | 200.68 mg |
| SODIUM                         | 92.0 mg  | CHLORIDE RI                | 25.1 %    |

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|                                 |           |               |          |
|---------------------------------|-----------|---------------|----------|
| ORGANIC ACIDS                   | 0.61 g    | POTASSIUM     | 457.7 mg |
| TOTAL ALKALOIDS                 | 0.15 g    | POTASSIUM RI  | 22.9 %   |
| POLY HYDROXYPHENOLS             | 0.37 g    | MANGANESE     | 0.02 mg  |
| ALCOHOL                         | 0.00 g    | MANGANESE RI  | 1.1 %    |
| VITAMIN A    RETINOL            | 53.909 µg | FLUORIDE      | 0.06 mg  |
| VITAMIN A    (IU)               | 180       | FLUORIDE RI   | 1.7 %    |
| VITAMIN B1    THIAMIN           | 0.099 mg  | SELENIUM      | 4.62 µg  |
| VITAMIN B1 RI                   | 9.0 %     | SELENIUM RI   | 8.4 %    |
| VITAMIN B2    RIBOFLAVIN        | 0.550 mg  | CHROMIUM      | 23.46 µg |
| VITAMIN B2 RI                   | 39.3 %    | CHROMIUM RI   | 58.6 %   |
| VITAMIN B3/PP    NIACIN/NICOTIN | 0.192 mg  | MOLYBDENUM    | 30.09 µg |
| VITAMIN B3 RI                   | 1.2 %     | MOLYBDENUM RI | 60.2 %   |
| VITAMIN B12    CYANO-COBALAMINE | 0.526 µg  | ASH CONTENT   | 2.08 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 |



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### Other substances of interest

|                                |   |               |   |
|--------------------------------|---|---------------|---|
| 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         | 37.3 % | +/-1,5 |
| Dry fatfree cocoa solids | 5.6 %  | +/-0,5 |
| Dry milk solids          | 24.5 % | +/- 1  |
| Milkfat                  | 6.8 %  | +/-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.

Valentine Detalle