



CHM-Q41ALUN-E4-U72

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 :	ALUNGA
Article :	CHM-Q41ALUN-E4-U72
Commodity code for EU :	1806.2010

Typical composition

sugar 30.5%; cocoa mass 25.0%; cocoa butter 18.0%; whole **milk** powder 18.0%; skimmed **milk** powder 8.0%; emulsifier: lecithins (**soya**) <1%; natural vanilla flavouring <1%

Q Fermentation™ Program ingredients: Cocoa mass, cocoa powder (if present)

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Delivery form

	EAN	Net weight
UC	3073416295909	5.000 KG
BOX	13073416295906	20.000 KG
Shape	Pistoles	
Amount	5KG/UC	
Amount per box/bag/each	4UC/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 1.20 %	IOCCC1(1952)
TOTAL FAT CONTENT	36.7 % +/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.	IOCCC38(1990)

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for customer 5996

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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	554 kcal	VITAMIN C L-ASCORBIC ACID	0.502 mg
ENERGY VALUE RI	27.7 %	VITAMIN C RI	0.6 %
ENERGY VALUE	2,319 kJ	VITAMIN D CALCIFEROL	1.407 µg
TOTAL FAT	36.7 g	VITAMIN D RI	28.1 %
TOTAL FAT RI	52.4 %	VITAMIN D (IU)	56
SATURATED FATTY ACID	22.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.543 mg
SATURATED FATTY ACID RI	110.1 %	VITAMIN E RI	21.2 %
MONO UNSATURATED FATTY ACID	11.7 g	VITAMIN E (IU)	4
POLY UNSATURATED FATTY ACID	1.2 g	FOLATE	13.402 µg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	FOLATE RI	6.7 %
CHOLESTEROL	19.1 mg	PHOSPHORUS	291.2 mg
AVAILABLE CARBOHYDRATES	42.8 g	PHOSPHORUS RI	41.6 %
AVAILABLE CARBOHYDRATES RI	16.5 %	IRON	7.41 mg
SUGARS (MONO+DISACCHARIDES)	41.0 g	IRON RI	52.9 %
SUGARS (MONO+DISACCHARIDES) RI	45.6 %	MAGNESIUM	80.5 mg
POLYOLS	0.0 g	MAGNESIUM RI	21.5 %
STARCH	1.3 g	ZINC	1.68 mg
DIETARY FIBRE	4.6 g	ZINC RI	16.8 %
TOTAL PROTEIN	10.3 g	IODINE	6.79 µg
PROTEIN RI	20.6 %	IODINE RI	4.5 %
MILK PROTEIN	7.4 g	CALCIUM	249.4 mg
SALT	0.24 g	CALCIUM RI	31.2 %
SALT RI	4.1 %	CHLORIDE	211.89 mg
SODIUM	97.3 mg	CHLORIDE RI	26.5 %
ORGANIC ACIDS	0.87 g	POTASSIUM	612.8 mg
TOTAL ALKALOIDS	0.30 g	POTASSIUM RI	30.6 %

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POLY HYDROXYPHENOLS	0.74 g	MANGANESE	0.02 mg
ALCOHOL	0.00 g	MANGANESE RI	0.8 %
VITAMIN A RETINOL	34.306 µg	FLUORIDE	0.08 mg
VITAMIN A (IU)	114	FLUORIDE RI	2.3 %
VITAMIN B1 THIAMIN	0.131 mg	SELENIUM	5.61 µg
VITAMIN B1 RI	11.9 %	SELENIUM RI	10.2 %
VITAMIN B2 RIBOFLAVIN	0.602 mg	CHROMIUM	37.28 µg
VITAMIN B2 RI	43.0 %	CHROMIUM RI	93.2 %
VITAMIN B3/PP NIACIN/NICOTIN	0.372 mg	MOLYBDENUM	47.53 µg
VITAMIN B3 RI	2.3 %	MOLYBDENUM RI	95.1 %
VITAMIN B12 CYANO-COBALAMINE	0.554 µg	ASH CONTENT	2.46 g
VITAMIN B12 RI	22.2 %		

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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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	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	42.8 %	+/-1,5
Dry fatfree cocoa solids	11.0 %	+/- 1
Dry milk solids	25.4 %	+/-1,5
Milkfat	4.9 %	+/-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).

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Valentine Detalle

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