



CHD-R55EXEL-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Semi-sweet chocolate
Certification	Certified HALAL
Commercial name :	EXCELLENCE
Item :	CHD-R55EXEL-US-U77

Typical composition

unsweetened chocolate; sugar; cocoa butter; soy lecithin (an emulsifier); natural vanilla flavor

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

Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	3073416100692	5.000 KG
BOX	13073416100699	20.000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	37.3 %	+ /- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 3 % 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

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GachoGourmet™ 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM



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Microbiological limits

		Ref.Method
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2
SALMONELLAE	absent/25g	ISO6579

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

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

ENERGY VALUE	511 kcal	VITAMIN B5 PANTOIC ACID	0.351 mg
ENERGY VALUE	2,138 kJ	VITAMIN B5 (DV)	3.5 %
CALORIES FROM FAT	319 kcal	VITAMIN B6 PYRIDOXIN	0.044 mg
TOTAL PROTEIN	5.1 g	VITAMIN B6 (DV)	2.2 %
PROTEIN (DV)	10.2 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	55.7 g	VITAMIN D CALCIFEROL	1.648 µg
TOTAL CARBOHYDRATES (DV)	18.6 %	VITAMIN D (DV)	16.5 %
SUGARS (MONO+ DISACCHARIDES)	42.4 g	VITAMIN D (IU)	66
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.970 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)	9.9 %
STARCH	2.3 g	VITAMIN E (IU)	4
TOTAL FAT	37.3 g	VITAMIN H BIOTIN	0.000 mg
TOTAL FAT (DV)	57.3 %	VITAMIN H (DV)	0.0 %
SATURATED#FATTY#ACID	22.3 g	VITAMIN M FOLIC ACID	11.725 µg
SATURATED#FATTY#ACID (DV)	111.7 %	VITAMIN M (DV)	2.9 %
#MONO#UNSATURATED#FATTY#ACID	12.1 g	SODIUM	4.4 mg
#POLY UNSATURATED#FATTY#ACID	1.2 g	SODIUM (DV)	0.2 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN C L-ASCORBIC ACID	0.000 mg
CHOLESTEROL	0.0 mg	VITAMIN C (DV)	0.0 %
CHOLESTEROL (DV)	0.0 %	PHOSPHORUS	164.4 mg
ORGANIC ACIDS	0.70 g	PHOSPHORUS (DV)	20.5 %
DIETARY FIBRE	8.1 g	CALCIUM	28.8 mg
DIETARY FIBRE (DV)	32.4 %	CALCIUM (DV)	2.9 %
TOTAL ALKALOIDS	0.52 g	IRON	12.47 mg
ALCOHOL	0.00 g	IRON (DV)	69.3 %



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POLY HYDROXYPHENOLS	1.31 g	MAGNESIUM	103.7 mg
VITAMIN A RETINOL	14.860 µg	MAGNESIUM (DV)	25.9 %
VITAMIN A (DV)	1.0 %	ZINC	1.44 mg
VITAMIN A (IU)	49	ZINC (DV)	9.6 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.088 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	5.9 %	CHLORIDE	8.64 mg
VITAMIN B2 RIBOFLAVIN	0.088 mg	POTASSIUM	466.8 mg
VITAMIN B2 (DV)	5.2 %	POTASSIUM (DV)	13.3 %
VITAMIN B3/PP NIACIN/NICOTIN	0.656 mg	ASH CONTENT	1.21 g
VITAMIN B3 (DV)	3.3 %		

Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	0
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	1	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	1	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	MUSTARD PRODUCTS	0
RYE	0	SULPHITE	0
BUCKWHEAT	0	VANILLIN	1
BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	0
CHICKEN	0	ASPARTAME	0
FISH (INCL. SQUID)	0	FRUCTOSE	1
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	SUITABLE FOR VEGETARIANS	1
MOLLUSCS (INCL. ABALONE)	0	SUITABLE FOR VEGANS	1
CORN	0		

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Additional information

Calculations according to CODEX.

Typical Cocoa Content

56.7 %

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GauchtGourmet 17401 TRITON SCHERTZ TX 78154

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Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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EXCELLENCE 55%



Dark couverture chocolate with a an intense cocoa body, balanced taste and light sweetness.

A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q fermentation.

For more information: www.toutelapuretedelanature.com

Taste profile

COCOA FLAVOUR
3
ROASTED
1.5
BITTER
1.5
SOUR
1
FRUITY
1.5
WOODY
0.5

Composition

% CACAO 55	34% Cocoa Butter 18% Fat free cocoa
% FAT 36	34% Cocoa Butter 0% Milk fat
FLUIDITY Low fluidity	

Pairing Tips

Pepper, Cloves, Lime, Hazelnuts, Violet

Origin of beans

Mainly West African cocoa beans, mostly Forastero variety

Application

Pastry Ganache



Sponge



Mousse



Decoration



Ganache filling



Molding



Enrobing



Sauce



Ice cream



Tablet



Moelleux



Cooking

