



CHW-Q29SATI-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	White chocolate
Certification	Certified HALAL
Commercial name :	BLANC SATIN
Item :	CHW-Q29SATI-US-U77

Typical composition

sugar; cocoa butter; nonfat dry milk; milkfat; soy lecithin (an emulsifier); natural vanilla flavor

Delivery form

	EAN	Net weight
UC	3073416403601	5.000 KG
BOX	13073416403608	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	34.8 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	750 - 1,000 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	3.00 - 6.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is >	30 microns.	IOCCC116(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

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet 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
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

12 Month (s) after production date

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

ENERGY VALUE	555 kcal	VITAMIN B5	PANTOIC ACID	0.598 mg
ENERGY VALUE	2,323 kJ	VITAMIN B5 (DV)		6.0 %
CALORIES FROM FAT	308 kcal	VITAMIN B6	PYRIDOXIN	0.049 mg
TOTAL PROTEIN	6.1 g	VITAMIN B6 (DV)		2.4 %
PROTEIN (DV)	12.1 %	VITAMIN B12	CYANO-COBALAMINE	0.381 µg
MILK PROTEIN	6.1 g	VITAMIN B12 (DV)		6.4 %
TOTAL CARBOHYDRATES	57.3 g	VITAMIN D	CALCIFEROL	1.377 µg
TOTAL CARBOHYDRATES (DV)	19.1 %	VITAMIN D (DV)		13.8 %
SUGARS (MONO+ DISACCHARIDES)	56.6 g	VITAMIN D (IU)		55
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.612 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		8.7 %
STARCH	0.0 g	VITAMIN E (IU)		4
TOTAL FAT	34.8 g	VITAMIN H	BIOTIN	0.002 mg
TOTAL FAT (DV)	53.6 %	VITAMIN H (DV)		0.8 %
SATURATED#FATTY#ACID	20.9 g	VITAMIN M	FOLIC ACID	8.535 µg
SATURATED#FATTY#ACID (DV)	104.5 %	VITAMIN M (DV)		2.1 %
#MONO#UNSATURATED#FATTY#ACID	11.1 g	SODIUM		64.4 mg
#POLY UNSATURATED#FATTY#ACID	1.1 g	SODIUM (DV)		2.7 %
TRANS FATTY ACID (TFA) TOTAL	0.3 g	VITAMIN C	L-ASCORBIC ACID	0.347 mg
CHOLESTEROL	15.2 mg	VITAMIN C (DV)		0.6 %
CHOLESTEROL (DV)	5.1 %	PHOSPHORUS		134.5 mg
ORGANIC ACIDS	0.38 g	PHOSPHORUS (DV)		16.8 %
DIETARY FIBRE	0.0 g	CALCIUM		158.4 mg
DIETARY FIBRE (DV)	0.0 %	CALCIUM (DV)		15.8 %
TOTAL ALKALOIDS	0.00 g	IRON		0.22 mg
ALCOHOL	0.00 g	IRON (DV)		1.2 %
POLY HYDROXYPHENOLS	0.00 g	MAGNESIUM		14.7 mg
VITAMIN A	47.348 µg	MAGNESIUM (DV)		3.7 %
RETINOL				

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VITAMIN A (DV)	3.2 %	ZINC	0.58 mg
VITAMIN A (IU)	158	ZINC (DV)	3.9 %
PROVITAMIN A BETA-CAROTENE	11.619 µg	IODINE	4.61 µg
VITAMIN B1 THIAMIN	0.059 mg	IODINE (DV)	3.1 %
VITAMIN B1 (DV)	3.9 %	CHLORIDE	141.09 mg
VITAMIN B2 RIBOFLAVIN	0.378 mg	POTASSIUM	231.4 mg
VITAMIN B2 (DV)	22.2 %	POTASSIUM (DV)	6.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	ASH CONTENT	1.27 g
VITAMIN B3 (DV)	0.0 %		

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	0
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 30.7 %

Storage conditions

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

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

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Kosher certification

Kosher Dairy

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

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GaucheGourmet™ 17401 TRITON SCHERTZ TX 78154

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

BLANC SATIN™ 29%



This deliciously creamy white chocolate offers a fabulous sweet intensity and delicious notes of caramel and vanilla.

Taste profile

Composition

% CACAO

29

29% Cocoa Butter
0% Fat free cocoa

% MILK

20

4% Milk fat
16% Fat free milk

% FAT

33

29% Cocoa Butter
4% Milk fat

FLUIDITY

High fluidity

Pairing Tips

Vanilla, Cloves, Basil, Saffron, Carrot, Raspberry, Mirabelle Plum, Yuzu, Cognac (Armagnac), Rosé Champagne, Almonds, Pine nut, Matcha Tea

Origin of beans

Mainly West African cocoa beans, mostly Forastero variety

Application

Ganache filling

Molding

Enrobing



Availabilities

Packaging	SKU code	Shelf life	Kosher
5kg bag	CHW-Q29SATI-US-U77 *	12 months	

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