



CHM-P35LBEQ-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Milk chocolate
Certification	Certified HALAL
Commercial name :	Lactee Barry Equilibre
Item :	CHM-P35LBEQ-US-U77

Typical composition

sugar; cocoa butter; whole milk powder; unsweetened chocolate; nonfat dry milk; soy lecithin (an emulsifier); natural vanilla flavor

Delivery form

	EAN	Net weight
UC	3073416295886	5.000 KG
BOX	13073416295883	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	40.0 %	+/- 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
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	absent/g	ISO16649-2

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

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

18 Month (s) after production date

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

ENERGY VALUE	563 kcal	VITAMIN B5	PANTOIC ACID	1.046 mg
ENERGY VALUE	2,356 kJ	VITAMIN B5 (DV)		10.5 %
CALORIES FROM FAT	350 kcal	VITAMIN B6	PYRIDOXIN	0.091 mg
TOTAL PROTEIN	9.9 g	VITAMIN B6 (DV)		4.6 %
PROTEIN (DV)	19.7 %	VITAMIN B12	CYANO-COBALAMINE	0.606 µg
MILK PROTEIN	8.7 g	VITAMIN B12 (DV)		10.1 %
TOTAL CARBOHYDRATES	46.9 g	VITAMIN D	CALCIFEROL	1.483 µg
TOTAL CARBOHYDRATES (DV)	15.6 %	VITAMIN D (DV)		14.8 %
SUGARS (MONO+ DISACCHARIDES)	42.9 g	VITAMIN D (IU)		59
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.789 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		9.3 %
STARCH	0.5 g	VITAMIN E (IU)		4
TOTAL FAT	40.0 g	VITAMIN H	BIOTIN	0.002 mg
TOTAL FAT (DV)	61.5 %	VITAMIN H (DV)		0.7 %
SATURATED#FATTY#ACID	24.0 g	VITAMIN M	FOLIC ACID	12.430 µg
SATURATED#FATTY#ACID (DV)	120.1 %	VITAMIN M (DV)		3.1 %
#MONO#UNSATURATED#FATTY#ACID	12.7 g	SODIUM		104.2 mg
#POLY UNSATURATED#FATTY#ACID	1.3 g	SODIUM (DV)		4.3 %
TRANS FATTY ACID (TFA) TOTAL	0.5 g	VITAMIN C	L-ASCORBIC ACID	0.550 mg
CHOLESTEROL	25.5 mg	VITAMIN C (DV)		0.9 %
CHOLESTEROL (DV)	8.5 %	PHOSPHORUS		253.9 mg
ORGANIC ACIDS	0.71 g	PHOSPHORUS (DV)		31.7 %
DIETARY FIBRE	1.9 g	CALCIUM		260.4 mg
DIETARY FIBRE (DV)	7.6 %	CALCIUM (DV)		26.0 %
TOTAL ALKALOIDS	0.12 g	IRON		3.12 mg
ALCOHOL	0.00 g	IRON (DV)		17.4 %
POLY HYDROXYPHENOLS	0.30 g	MAGNESIUM		47.8 mg
VITAMIN A RETINOL	44.666 µg	MAGNESIUM (DV)		12.0 %
VITAMIN A (DV)	3.0 %	ZINC		1.27 mg



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VITAMIN A (IU)	149	ZINC (DV)	8.5 %
PROVITAMIN A BETA-CAROTENE	12.839 µg	IODINE	7.39 µg
VITAMIN B1 THIAMIN	0.111 mg	IODINE (DV)	4.9 %
VITAMIN B1 (DV)	7.4 %	CHLORIDE	227.37 mg
VITAMIN B2 RIBOFLAVIN	0.623 mg	POTASSIUM	479.8 mg
VITAMIN B2 (DV)	36.6 %	POTASSIUM (DV)	13.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.153 mg	ASH CONTENT	2.23 g
VITAMIN B3 (DV)	0.8 %		

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 37.5 %

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).

LACTÉE BARRY 35%



The intense milk and creamy dairy taste of this pale milk couverture chocolate comes with delightful biscuit notes.

Taste profile

COCOA FLAVOUR
1.5
ROASTED
1.5
FRUITY
1.5

Composition

% CACAO 35	32% Cocoa Butter 3% Fat free cocoa
% MILK 29	7% Milk fat 22% Fat free milk
% FAT 39	32% Cocoa Butter 7% Milk fat
FLUIDITY High fluidity	

Pairing Tips

Speculoos, Jamaican Pepper, Curry, Nutmeg, Grapefruit, Red Delicious, Banana, Old Rum, Maple, Caramel, Sesame, Almonds, Hazelnuts, Walnuts, Pine nut, Bread

Origin of beans

Madagascar and West African cocoa beans, Trinitario and Forastero varieties

Application

Mousse Ganache filling Molding Enrobing



Availabilities

Packaging	SKU code	Shelf life	Kosher
5kg bag	CHM-P35LBAR-US-U77 *	18 months	