



# CHM-O38LSUP-US-U77

Product specification according to the legislation of USA

## Product Specification

Legal denomination :	Milk chocolate
Certification	Certified HALAL
Commercial name :	LACTEE SUPERIEURE
Item :	CHM-O38LSUP-US-U77

## Typical composition

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

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

Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

## Delivery form

	EAN	Net weight
UC	3073416295824	5.000 KG
BOX	13073416295821	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	39.7 %	+/- 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



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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	557 kcal	VITAMIN B5	PANTOIC ACID	0.849 mg
ENERGY VALUE	2,328 kJ	VITAMIN B5 (DV)		8.5 %
CALORIES FROM FAT	347 kcal	VITAMIN B6	PYRIDOXIN	0.077 mg
TOTAL PROTEIN	8.0 g	VITAMIN B6 (DV)		3.9 %
PROTEIN (DV)	16.0 %	VITAMIN B12	CYANO-COBALAMINE	0.456 µg
MILK PROTEIN	6.3 g	VITAMIN B12 (DV)		7.6 %
TOTAL CARBOHYDRATES	49.4 g	VITAMIN D	CALCIFEROL	1.474 µg
TOTAL CARBOHYDRATES (DV)	16.5 %	VITAMIN D (DV)		14.7 %
SUGARS (MONO+ DISACCHARIDES)	44.2 g	VITAMIN D (IU)		59
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.767 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		9.2 %
STARCH	0.8 g	VITAMIN E (IU)		4
TOTAL FAT	39.7 g	VITAMIN H	BIOTIN	0.001 mg
TOTAL FAT (DV)	61.1 %	VITAMIN H (DV)		0.4 %
SATURATED#FATTY#ACID	23.9 g	VITAMIN M	FOLIC ACID	11.597 µg
SATURATED#FATTY#ACID (DV)	119.4 %	VITAMIN M (DV)		2.9 %
#MONO#UNSATURATED#FATTY#ACID	12.6 g	SODIUM		87.2 mg
#POLY UNSATURATED#FATTY#ACID	1.3 g	SODIUM (DV)		3.6 %
TRANS FATTY ACID (TFA) TOTAL	0.5 g	VITAMIN C	L-ASCORBIC ACID	0.414 mg
CHOLESTEROL	24.2 mg	VITAMIN C (DV)		0.7 %
CHOLESTEROL (DV)	8.1 %	PHOSPHORUS		219.1 mg
ORGANIC ACIDS	0.64 g	PHOSPHORUS (DV)		27.4 %
DIETARY FIBRE	2.8 g	CALCIUM		201.5 mg
DIETARY FIBRE (DV)	11.1 %	CALCIUM (DV)		20.1 %
TOTAL ALKALOIDS	0.18 g	IRON		4.56 mg
ALCOHOL	0.00 g	IRON (DV)		25.3 %
POLY HYDROXYPHENOLS	0.45 g	MAGNESIUM		53.4 mg
VITAMIN A RETINOL	41.671 µg	MAGNESIUM (DV)		13.3 %
VITAMIN A (DV)	2.8 %	ZINC		1.20 mg

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY  
**GauchtGourmet**™ 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: [INFO@GAUCHOGOURMET.COM](mailto:INFO@GAUCHOGOURMET.COM)



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VITAMIN A (IU)	139	ZINC (DV)	8.0 %
PROVITAMIN A BETA-CAROTENE	10.811 µg	IODINE	5.58 µg
VITAMIN B1 THIAMIN	0.097 mg	IODINE (DV)	3.7 %
VITAMIN B1 (DV)	6.5 %	CHLORIDE	185.47 mg
VITAMIN B2 RIBOFLAVIN	0.484 mg	POTASSIUM	444.5 mg
VITAMIN B2 (DV)	28.5 %	POTASSIUM (DV)	12.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.225 mg	ASH CONTENT	1.92 g
VITAMIN B3 (DV)	1.1 %		

### 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 39.7 %

### 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

# LACTÉE SUPÉRIEURE 38%



This dark-colored milk couverture chocolate with powerful roasted cocoa taste is enriched by a bouquet of aromatic hints.

## Taste profile

COCOA FLAVOUR  
3  
ROASTED  
1  
FRUITY  
1.5

## Composition

<b>% CACAO</b> <b>38</b>	32% Cocoa Butter 6% Fat free cocoa
<b>% MILK</b> <b>23</b>	6% Milk fat 16% Fat free milk
<b>% FAT</b> <b>38</b>	32% Cocoa Butter 6% Milk fat
<b>FLUIDITY</b> High fluidity	

## Pairing Tips

Cinnamon, Fleur De Sel, Rosemary, Redcurrant, Banana, White Peach, Yellow Plum, Pedro Ximenes Sherry, Caramel, Sesame, Pine nut, Sourdough Bread, Porcini, Truffle, Malt Extract

## Origin of beans

Mainly West African cocoa beans, mostly Forastero variety

## Application

Mousse    Molding    Enrobing



## Availabilities

Packaging	SKU code	Shelf life	Kosher
5kg   bag	CHM-038LSUP-US-U77 *	18 months	