



CHD-P64EBPU-2B-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Semi-sweet chocolate
Certification	Certified HALAL
Commercial name :	EXTRA BITTER GUAYAQUIL
Item :	CHD-P64EBPU-2B-U77

Typical composition

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

Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

Q Fermentation Program ingredients: 95% of cocoa mass

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	3073419313839	5.000 KG
BOX	13073419313836	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	42.2 %	+/- 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

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
MOULDS	max 50/g	ISO7954
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	521 kcal	VITAMIN B5	PANTOIC ACID	0.425 mg
ENERGY VALUE	2,180 kJ	VITAMIN B5 (DV)		4.2 %
CALORIES FROM FAT	359 kcal	VITAMIN B6	PYRIDOXIN	0.053 mg
TOTAL PROTEIN	6.3 g	VITAMIN B6 (DV)		2.7 %
PROTEIN (DV)	12.6 %	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)		0.0 %
TOTAL CARBOHYDRATES	49.2 g	VITAMIN D	CALCIFEROL	1.873 µg
TOTAL CARBOHYDRATES (DV)	16.4 %	VITAMIN D (DV)		18.7 %
SUGARS (MONO+ DISACCHARIDES)	33.0 g	VITAMIN D (IU)		75
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	3.381 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		11.3 %
STARCH	2.7 g	VITAMIN E (IU)		5
TOTAL FAT	42.2 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	64.9 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	25.3 g	VITAMIN M	FOLIC ACID	13.412 µg
SATURATED#FATTY#ACID (DV)	126.5 %	VITAMIN M (DV)		3.4 %
#MONO#UNSATURATED#FATTY#ACID	13.7 g	SODIUM		5.3 mg
#POLY UNSATURATED#FATTY#ACID	1.3 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		199.6 mg
ORGANIC ACIDS	0.85 g	PHOSPHORUS (DV)		24.9 %
DIETARY FIBRE	9.9 g	CALCIUM		34.9 mg
DIETARY FIBRE (DV)	39.7 %	CALCIUM (DV)		3.5 %
TOTAL ALKALOIDS	0.64 g	IRON		15.49 mg

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ALCOHOL	0.00 g	IRON (DV)	86.1 %
POLY HYDROXYPHENOLS	1.59 g	MAGNESIUM	126.0 mg
VITAMIN A RETINOL	16.870 µg	MAGNESIUM (DV)	31.5 %
VITAMIN A (DV)	1.1 %	ZINC	1.75 mg
VITAMIN A (IU)	56	ZINC (DV)	11.7 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.106 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	7.1 %	CHLORIDE	10.21 mg
VITAMIN B2 RIBOFLAVIN	0.106 mg	POTASSIUM	584.5 mg
VITAMIN B2 (DV)	6.2 %	POTASSIUM (DV)	16.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.797 mg	ASH CONTENT	1.46 g
VITAMIN B3 (DV)	4.0 %		

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	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 66.0 %

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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).



Unbox Creativity.

EXTRA-BITTER GUAYAQUIL™

PURETÉ RANGE

DARK CHOCOLATE COUVERTURE PURETÉ

64 % min. cocoa

41 % fat

FLUIDITY : - ●●●●●○+

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS : 95 % West Africa, 5 % Ecuador

FLAVOUR PROFILE :

An intense cocoa taste with a great balance between bitterness and roasted notes, delicately lifted with a hint of coffee and chestnut.

For an unrivalled pure and intense chocolate taste this chocolate couverture is made from **Q-fermentation™** cocoa beans which are able to reveal the purest and most intense flavours in every bean.

PAIRING INGREDIENTS : Espelette Pepper, Curry, Banana, Blood Orange, Marron/Chestnut, Old Rum, Orange Alcohol, Bordeaux, Hazelnuts, Pistachio, Blue Mountain, Coffee, Truffle.

APPLICATION TYPE :



Ganache filling Moulding Enrobing



FERMENTATION™
POUR PLUS D'INTENSITÉ
FOR MORE INTENSE TASTE

Fermentation is an essential step in the development of flavours. Cacao Barry® discovered that specific enzymes naturally present in plantations, are able to reveal the purest and the most intense flavours in every bean.

Thanks to the **Q-Fermentation™** process, farmers select natural enzymes and add them to the pulp of the cocoa beans, creating a strong, homogeneous fermentation.



At Cacao Barry® we place the utmost importance on the quality of our cocoa beans 100% traceable, ensuring a consistent and intense flavour. That's why we work with specially trained farmers in Ivory Coast, focused on the best practices to bring out the boldest of flavours.



We also fully support the **Cocoa Horizons fondation** in its mission to improve the livelihoods of cocoa farmers and their communities through the promotion of sustainable, entrepreneurial farming, improved productivity and community development.



itinerio

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EXTRA-BITTER GUAYAQUIL 64%



This bitter dark couverture chocolate with roasted notes has a powerful cocoa flavor delicately lifted with a hint of coffee and chestnut.

Taste profile

COCOA FLAVOUR
3
ROASTED
1.5
BITTER
2
SOUR
1
FRUITY
1
WOODY
0.5

Composition

% CACAO

64

41% Cocoa Butter
23% Fat free cocoa

% FAT

41

41% Cocoa Butter
0% Milk fat

FLUIDITY

High fluidity

Pairing Tips

Espelette Pepper, Curry, Banana, Blood Orange, Marron/Chestnut, Old Rum, Orange Alcohol, Bordeaux, Hazelnuts, Pistachio, Blue Mountain Coffee, Truffle

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	CHD-P64EXBG-US-U77 *	24 months	

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