



# CHD-N66MEX-US-U75

Product specification according to the legislation of USA

## Product Specification

|                      |                      |
|----------------------|----------------------|
| Legal denomination : | Semi-sweet chocolate |
| Commercial name :    | MEXICO               |
| Item :               | CHD-N66MEX-US-U75    |

## Typical composition

unsweetened chocolate Mexico; sugar; cocoa butter; soy lecithin (an emulsifier); vanilla beans seeds

## Possible allergen cross contact during processing

May contain : Milk

## Delivery form

|                         | EAN            | Net weight |
|-------------------------|----------------|------------|
| UC                      | 3073416100968  | 2.500 KG   |
| BOX                     | 13073416100965 | 10.000 KG  |
| Shape                   |                | Pistoles   |
| Amount                  |                | 2.5KG/UC   |
| Amount per box/bag/each |                | 4UC/BOX    |
| Amount per pallet       |                | 42BOX/PAL  |

## Chemical limits

|                   |         |         | Ref.Method    |
|-------------------|---------|---------|---------------|
| MOISTURE          | max 1 % |         | IOCCC1(1952)  |
| TOTAL FAT CONTENT | 38.6 %  | +/- 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



# CHD-N66MEX-US-U75

## Product specification according to the legislation of USA

### 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

24 Month (s) after production date

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

|                              |           |                  |                  |           |
|------------------------------|-----------|------------------|------------------|-----------|
| ENERGY VALUE                 | 486 kcal  | VITAMIN B5       | PANTOIC ACID     | 0.509 mg  |
| ENERGY VALUE                 | 2,034 kJ  | VITAMIN B5 (DV)  |                  | 5.1 %     |
| CALORIES FROM FAT            | 325 kcal  | VITAMIN B6       | PYRIDOXIN        | 0.064 mg  |
| TOTAL PROTEIN                | 7.8 g     | VITAMIN B6 (DV)  |                  | 3.2 %     |
| PROTEIN (DV)                 | 15.5 %    | VITAMIN B12      | CYANO-COBALAMINE | 0.000 µg  |
| MILK PROTEIN                 | 0.0 g     | VITAMIN B12 (DV) |                  | 0.0 %     |
| TOTAL CARBOHYDRATES          | 50.9 g    | VITAMIN D        | CALCIFEROL       | 1.815 µg  |
| TOTAL CARBOHYDRATES (DV)     | 17.0 %    | VITAMIN D (DV)   |                  | 18.2 %    |
| SUGARS (MONO+ DISACCHARIDES) | 30.9 g    | VITAMIN D (IU)   |                  | 73        |
| POLYOLS                      | 0.0 g     | VITAMIN E        | ALPHA-TOCOPHEROL | 3.293 mg  |
| POLYDEXTROSE                 | 0.00 g    | VITAMIN E (DV)   |                  | 11.0 %    |
| STARCH                       | 3.4 g     | VITAMIN E (IU)   |                  | 5         |
| TOTAL FAT                    | 38.6 g    | VITAMIN H        | BIOTIN           | 0.000 mg  |
| TOTAL FAT (DV)               | 59.4 %    | VITAMIN H (DV)   |                  | 0.0 %     |
| SATURATED#FATTY#ACID         | 23.2 g    | VITAMIN M        | FOLIC ACID       | 14.996 µg |
| SATURATED#FATTY#ACID (DV)    | 115.8 %   | VITAMIN M (DV)   |                  | 3.7 %     |
| #MONO#UNSATURATED#FATTY#ACID | 12.5 g    | SODIUM           |                  | 6.6 mg    |
| #POLY UNSATURATED#FATTY#ACID | 1.2 g     | SODIUM (DV)      |                  | 0.3 %     |
| 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       |                  | 249.5 mg  |
| ORGANIC ACIDS                | 1.08 g    | PHOSPHORUS (DV)  |                  | 31.2 %    |
| DIETARY FIBRE                | 12.3 g    | CALCIUM          |                  | 43.6 mg   |
| DIETARY FIBRE (DV)           | 49.4 %    | CALCIUM (DV)     |                  | 4.4 %     |
| TOTAL ALKALOIDS              | 0.79 g    | IRON             |                  | 18.53 mg  |
| ALCOHOL                      | 0.00 g    | IRON (DV)        |                  | 103.0 %   |
| POLY HYDROXYPHENOLS          | 1.97 g    | MAGNESIUM        |                  | 157.5 mg  |
| VITAMIN A RETINOL            | 16.296 µg | MAGNESIUM (DV)   |                  | 39.4 %    |
| VITAMIN A (DV)               | 1.1 %     | ZINC             |                  | 2.16 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



# CHD-N66MEX-US-U75

## Product specification according to the legislation of USA

|                              |          |                |          |
|------------------------------|----------|----------------|----------|
| VITAMIN A (IU)               | 54       | ZINC (DV)      | 14.4 %   |
| PROVITAMIN A BETA-CAROTENE   | 0.000 µg | IODINE         | 0.00 µg  |
| VITAMIN B1 THIAMIN           | 0.127 mg | IODINE (DV)    | 0.0 %    |
| VITAMIN B1 (DV)              | 8.5 %    | CHLORIDE       | 12.61 mg |
| VITAMIN B2 RIBOFLAVIN        | 0.127 mg | POTASSIUM      | 699.8 mg |
| VITAMIN B2 (DV)              | 7.5 %    | POTASSIUM (DV) | 20.0 %   |
| VITAMIN B3/PP NIACIN/NICOTIN | 1.018 mg | ASH CONTENT    | 1.80 g   |
| VITAMIN B3 (DV)              | 5.1 %    |                |          |

### 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             | 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 68.1 %

### Storage conditions

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

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

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

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



## **CHD-N66MEX-US-U75**

**Product specification according to the legislation of USA**

### **Kosher certification**

#### **Kosher Dairy**

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

# MEXIQUE 66%



After a slightly sourish initial taste, this Mexico Origin dark couverture chocolate with its high cocoa content releases spicy and woody notes, with a hint of liquorice.

## Taste profile

COCOA FLAVOUR  
3.5  
ROASTED  
1.5  
BITTER  
2  
SOUR  
2  
SPICY  
2  
FRUITY  
2.5  
WOODY  
1  
FLORAL  
0.5

## Composition

% CACAO

**66**

37% Cocoa Butter  
28% Fat free cocoa

% FAT

**37**

37% Cocoa Butter  
0% Milk fat

**FLUIDITY**

Standard fluidity

## Pairing Tips

Cinnamon, Ginger Bread, Curry, Liquorice, Raspberry, Banana, Banyuls AOC / Sweet Wine, Caramel, Hazelnuts, Raspberry Vinegar

## Origin of beans

Mexican cocoa beans, mainly Forastero

## Application

Molding

Enrobing

Tablet



## Availabilities

| Packaging   | SKU code            | Shelf life | Kosher |
|-------------|---------------------|------------|--------|
| 2.5kg   bag | CHD-N66MEX-US-U75 * | 24 months  |        |

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

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



Inspiring your creations™

# ORIGINE RANGE

## Mexique 66%

Evocative of Azteca Mexican history and its lush landscapes, this chocolate takes us in a authentic aromatic journey.

### ORIGINE DARK CHOCOLATE COUVERTURE

66 % min. cocoa / 37 % fat

FLUIDITY : - ●●●○●+

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS :

Tabasco, on the Caribbean coast and Chiapas on the Pacific Ocean.

BEANS VARIETY : Forastero

PRODUCTION QUANTITY :

Country : 30 000 mT (Source ICCO 2015)

FLAVOUR PROFILE :

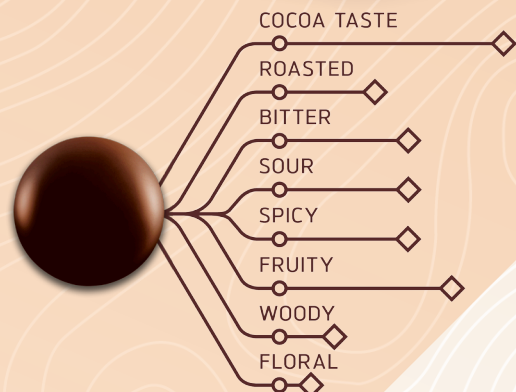
This chocolate subtle sweetness and bitterness profile take its roots in Criollo and Forastero careful blending. After a slightly acid attack, this dark chocolate couverture **Origine Mexique**, releases his spicy and woody notes, sublimed by a touch of liquorice.

PAIRING INGREDIENTS : Cinnamon, Ginger Bread, Caramel, Hazelnuts, Liquorice, Raspberry, Banana, Banyuls AOC / Sweet Wine, Raspberry Vinegar, Curry.

APPLICATION TYPE :



Moulding Bar Coating



itineror