



CHW-N34ZEPH-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	White chocolate
Certification	Certified HALAL
Commercial name :	ZEPHYR
Item :	CHW-N34ZEPH-US-U77

Typical composition

sugar; cocoa butter; whole milk powder; nonfat dry milk; soy lecithin (an emulsifier)

Delivery form

	EAN	Net weight
UC	3073416403533	5.000 KG
BOX	13073416403530	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	41.9 %	+/- 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
SALMONELLAE	absent/25g	ISO6579

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet™ 17401 TRITON SCHERTZ TX 78154

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Microbiological limits

Ref.Method

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	587 kcal	VITAMIN B5	PANTOIC ACID	0.952 mg
ENERGY VALUE	2,454 kJ	VITAMIN B5 (DV)		9.5 %
CALORIES FROM FAT	370 kcal	VITAMIN B6	PYRIDOXIN	0.083 mg
TOTAL PROTEIN	7.5 g	VITAMIN B6 (DV)		4.1 %
PROTEIN (DV)	15.1 %	VITAMIN B12	CYANO-COBALAMINE	0.591 µg
MILK PROTEIN	7.5 g	VITAMIN B12 (DV)		9.8 %
TOTAL CARBOHYDRATES	47.6 g	VITAMIN D	CALCIFEROL	1.589 µg
TOTAL CARBOHYDRATES (DV)	15.9 %	VITAMIN D (DV)		15.9 %
SUGARS (MONO+ DISACCHARIDES)	46.8 g	VITAMIN D (IU)		64
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.850 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		9.5 %
STARCH	0.0 g	VITAMIN E (IU)		4
TOTAL FAT	41.9 g	VITAMIN H	BIOTIN	0.001 mg
TOTAL FAT (DV)	64.5 %	VITAMIN H (DV)		0.2 %
SATURATED#FATTY#ACID	25.2 g	VITAMIN M	FOLIC ACID	11.038 µg
SATURATED#FATTY#ACID (DV)	126.2 %	VITAMIN M (DV)		2.8 %
#MONO#UNSATURATED#FATTY#ACID	13.4 g	SODIUM		101.5 mg
#POLY UNSATURATED#FATTY#ACID	1.3 g	SODIUM (DV)		4.2 %
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN C	L-ASCORBIC ACID	0.535 mg
CHOLESTEROL	23.3 mg	VITAMIN C (DV)		0.9 %
CHOLESTEROL (DV)	7.8 %	PHOSPHORUS		211.9 mg
ORGANIC ACIDS	0.48 g	PHOSPHORUS (DV)		26.5 %
DIETARY FIBRE	0.0 g	CALCIUM		249.5 mg
DIETARY FIBRE (DV)	0.0 %	CALCIUM (DV)		24.9 %
TOTAL ALKALOIDS	0.00 g	IRON		0.24 mg
ALCOHOL	0.00 g	IRON (DV)		1.4 %
POLY HYDROXYPHENOLS	0.00 g	MAGNESIUM		23.2 mg
VITAMIN A RETINOL	15.922 µg	MAGNESIUM (DV)		5.8 %
VITAMIN A (DV)	1.1 %	ZINC		0.92 mg
VITAMIN A (IU)	53	ZINC (DV)		6.2 %



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PROVITAMIN A BETA-CAROTENE	5.746 µg	IODINE	7.26 µg
VITAMIN B1 THIAMIN	0.085 mg	IODINE (DV)	4.8 %
VITAMIN B1 (DV)	5.7 %	CHLORIDE	221.85 mg
VITAMIN B2 RIBOFLAVIN	0.590 mg	POTASSIUM	363.9 mg
VITAMIN B2 (DV)	34.7 %	POTASSIUM (DV)	10.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	ASH CONTENT	1.95 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	0
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 35.5 %

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).

ZÉPHYR™ 34%



This very fluid and less sweet white chocolate has a smooth texture and an intense whole milk taste.

Taste profile

Composition

% CACAO

34

34% Cocoa Butter
0% Fat free cocoa

% MILK

26

6% Milk fat
20% Fat free milk

% FAT

40

34% Cocoa Butter
6% Milk fat

FLUIDITY

Very high fluidity

Pairing Tips

Curry, Fleur De Sel, Basil, Anise Seeds, Saffron, Mint, Juniper, Coconut, Mango, Passion Fruit, Sour Cherry, Mara Des Bois, Green Apple, Grapefruit, Red Pepper, Gin, Calvados / Apple Brandy, Champagne, Caramel, Pistachio, Balsamic Vinegar, Creamy Fresh Cheese, Earl Grey Tea, Rose, Truffle

Origin of beans

Mainly West African cocoa beans, mostly Forastero variety

Application

Pastry Ganache

Mousse

Ice cream



Availabilities

Packaging	SKU code	Shelf life	Kosher
5kg bag	CHW-N34ZEPH-US-U77 *	12 months	

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