



CALLEBAUT

ESTABLISHED 1911

L-60-40NV-595

Product specification according to the legislation of USA

Product Specification

Legal denomination : Semi-sweet chocolate
Item : L-60-40NV-595

Typical composition

unsweetened chocolate; sugar; cocoa powder; soy lecithin (an emulsifier); natural vanilla flavor

Growing Great Chocolate ingredients: Cocoa

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	5410522189254	10.000 KG
BOX	5410522189247	20.000 KG

Shape	Callets
Amount	10KG/UC
Amount per box/bag/each	2UC/BOX
Amount per pallet	30BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	30.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	7,393 - 10,975 mPa.s	IOCCC46(2000)
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

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GaucheGourmet™ 17401 TRITON SCHERTZ TX 78154

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



CALLEBAUT

ESTABLISHED 1911

L-60-40NV-595

Product specification according to the legislation of USA

Microbiological limits

Ref.Method

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	440 kcal	VITAMIN B5	PANTOIC ACID	0.583 mg
ENERGY VALUE	1,842 kJ	VITAMIN B5 (DV)		5.8 %
CALORIES FROM FAT	255 kcal	VITAMIN B6	PYRIDOXIN	0.073 mg
TOTAL PROTEIN	8.5 g	VITAMIN B6 (DV)		3.6 %
PROTEIN (DV)	17.0 %	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)		0.0 %
TOTAL CARBOHYDRATES	58.0 g	VITAMIN D	CALCIFEROL	1.340 µg
TOTAL CARBOHYDRATES (DV)	19.3 %	VITAMIN D (DV)		13.4 %
SUGARS (MONO+ DISACCHARIDES)	36.2 g	VITAMIN D (IU)		54
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.422 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		8.1 %
STARCH	3.7 g	VITAMIN E (IU)		4
TOTAL FAT	30.3 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	46.6 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	18.1 g	VITAMIN M	FOLIC ACID	15.842 µg
SATURATED#FATTY#ACID (DV)	90.7 %	VITAMIN M (DV)		4.0 %
#MONO#UNSATURATED#FATTY#ACID	9.8 g	SODIUM		7.2 mg
#POLY UNSATURATED#FATTY#ACID	1.0 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		270.3 mg
ORGANIC ACIDS	1.13 g	PHOSPHORUS (DV)		33.8 %
DIETARY FIBRE	13.5 g	CALCIUM		47.2 mg
DIETARY FIBRE (DV)	53.8 %	CALCIUM (DV)		4.7 %
TOTAL ALKALOIDS	0.87 g	IRON		19.29 mg
ALCOHOL	0.00 g	IRON (DV)		107.2 %
POLY HYDROXYPHENOLS	2.15 g	MAGNESIUM		170.6 mg
VITAMIN A	11.971 µg	MAGNESIUM (DV)		42.6 %



CALLEBAUT

ESTABLISHED 1911

L-60-40NV-595

Product specification according to the legislation of USA

VITAMIN A (DV)	0.8 %	ZINC	2.38 mg
VITAMIN A (IU)	40	ZINC (DV)	15.9 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.146 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	9.7 %	CHLORIDE	13.70 mg
VITAMIN B2 RIBOFLAVIN	0.146 mg	POTASSIUM	716.9 mg
VITAMIN B2 (DV)	8.6 %	POTASSIUM (DV)	20.5 %
VITAMIN B3/PP NIACIN/NICOTIN	1.080 mg	ASH CONTENT	1.96 g
VITAMIN B3 (DV)	5.4 %		

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 62.6 %

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
GaCHO Gourmet™ 17401 TRITON SCHERTZ TX 78154

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



CALLEBAUT

BEELGIUM 1911

L-60-40NV-595

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).

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet 17401 TRITON SCHERTZ TX 78154

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

Recipe N° L-60-40

The all-round dark chocolate for big moulding and ganaches.

Recipe n° L60-40 offers the same taste as Callebaut®'s recipe n° 60-40-30, yet contains about 12% less cocoa butter and is less fluid. It has an intense chocolate taste, with dominant roasted cocoa notes, yet has sufficient sweetness to appeal to a broad audience.

Its low fluidity makes it the dream chocolate for moulding bigger hollow figures in one go. It also has the perfect texture to create ganaches, providing them with a semi-soft/semi-solid bite that immediately melts in the mouth. The L60-40 also makes for a perfect base to make your homemade chocolate spreads, fudges and caramels, combining intense taste with a smooth texture.

What's more, the L60-40 can be paired with many fruity and spicy ingredients or even coffees and teas to create exciting taste combinations.

Cocoa Horizons Foundation

The Finest Belgian Chocolate needs the finest cocoa beans. Today and tomorrow. For every pack of Finest Belgian Chocolate you buy, we reinvest a part in sustainable cocoa farming through the Cocoa Horizons Foundation.

Description

Dark and bitter chocolate, roasted cocoa.

Fluidity

Very low fluidity

Composition

% MIN. COCOA	% COCOA BUTTER 30.3
60.6	32.3 % FAT FREE COCOA

% MIN. MILK
0

% FAT	% COCOA BUTTER 30.3
30.3	

Bean origin

"Mainly West African cocoa beans, mostly Forastero variety"

Applications

Confectionery

[Chocolate Spreads](#), [Truffles](#)

Patisserie & Dessert

[Sauces](#), [Sponges & cakes](#)