



**CALLEBAUT**

ESTABLISHED 1911

**C811NV-595**

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

### Product Specification

**Legal denomination :** Semi-sweet chocolate  
**Item :** C811NV-595

### Typical composition

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

Growing Great Chocolate ingredients: Cocoa

### Possible allergen cross contact during processing

May contain : Milk

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522227147	10.000 KG
BOX	5410522226836	20.000 KG

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

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.5 %	+/- 1.5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
LINEAR VISCOSITY	1,772 - 2,198 mPa.s	IOCCC46(2000)
Particle size : max. 3 % of the dry fatfree substance is > 30 micron.		IOCCC38(1990)

### Microbiological limits

		<b>Ref.Method</b>
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

**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**

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	493 kcal	VITAMIN B5	PANTOIC ACID	0.358 mg
ENERGY VALUE	2,065 kJ	VITAMIN B5 (DV)		3.6 %
CALORIES FROM FAT	294 kcal	VITAMIN B6	PYRIDOXIN	0.045 mg
TOTAL PROTEIN	5.3 g	VITAMIN B6 (DV)		2.2 %
PROTEIN (DV)	10.6 %	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)		0.0 %
TOTAL CARBOHYDRATES	57.9 g	VITAMIN D	CALCIFEROL	1.531 µg
TOTAL CARBOHYDRATES (DV)	19.3 %	VITAMIN D (DV)		15.3 %
SUGARS (MONO+ DISACCHARIDES)	44.2 g	VITAMIN D (IU)		61
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.770 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		9.2 %
STARCH	2.3 g	VITAMIN E (IU)		4
TOTAL FAT	34.5 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	53.1 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	20.7 g	VITAMIN M	FOLIC ACID	11.150 µg
SATURATED#FATTY#ACID (DV)	103.4 %	VITAMIN M (DV)		2.8 %
#MONO#UNSATURATED#FATTY#ACID	11.2 g	SODIUM		5.9 mg
#POLY UNSATURATED#FATTY#ACID	1.1 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		168.4 mg
ORGANIC ACIDS	0.72 g	PHOSPHORUS (DV)		21.1 %
DIETARY FIBRE	8.4 g	CALCIUM		29.6 mg
DIETARY FIBRE (DV)	33.5 %	CALCIUM (DV)		3.0 %
TOTAL ALKALOIDS	0.54 g	IRON		13.13 mg
ALCOHOL	0.00 g	IRON (DV)		72.9 %
POLY HYDROXYPHENOLS	1.34 g	MAGNESIUM		106.4 mg
VITAMIN A	13.781 µg	MAGNESIUM (DV)		26.6 %



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VITAMIN A (DV)	0.9 %	ZINC	1.48 mg
VITAMIN A (IU)	46	ZINC (DV)	9.9 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.090 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	6.0 %	CHLORIDE	8.90 mg
VITAMIN B2 RIBOFLAVIN	0.090 mg	POTASSIUM	598.8 mg
VITAMIN B2 (DV)	5.3 %	POTASSIUM (DV)	17.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.672 mg	ASH CONTENT	1.52 g
VITAMIN B3 (DV)	3.4 %		

### 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 54.6 %

### Storage conditions

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

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

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BEELGIUM 1911

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#### **Kosher certification**

**Kosher Dairy**

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

## Recipe N° C811

**Great for ganaches and moulding medium-sized to bigger hollow figures.**

Recipe n° C811 is the less fluid variety of the iconic 811 dark chocolate created by Octaaf Callebaut.

It has a smooth cocoa body, pleasant intensity and a round, extremely well-balanced taste - easy to pair with a wide variety of other flavours and ingredients.

The C811 contains about 3% less cocoa butter than the 811, is less fluid and therefore ideal for creating ganaches with a stable, thicker texture. The C811 furthermore allows moulding of bigger hollow figures with a thicker shell: hollow figures of about 25-35 cm can be moulded in 1 go.

It's also a great chocolate for making cake decorations: when tempered, the less fluid texture keeps the chocolate from becoming runny too easily.

### 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

Smooth and well-balanced chocolate with subtle vanilla note.

### Fluidity

Low fluidity

### Taste profile

<b>4</b> COCOA	<b>4</b> ROASTED	<b>3</b> BITTER	<b>2.5</b> SWEET	<b>1</b> VANILLA	<b>1</b> SOUR
<b>0.5</b> FRUITY					

### Composition

% MIN. COCOA	% COCOA BUTTER <b>34.5</b>
<b>53.1</b>	20.1 % FAT FREE COCOA

% MIN. MILK
<b>0</b>

% FAT	% COCOA BUTTER <b>34.5</b>
<b>34.5</b>	

### Applications

#### Confectionery

[Chocolate clusters](#), [Chocolate Spreads](#), [Ganache](#), [Mendiants](#), [Truffles](#)



Moulding big hollow figures (>30cm)



Piping decoration



Flavouring

#### Patisserie & Dessert

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