



**CALLEBAUT**

ESTABLISHED 1911

**C823NV-595**

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

### Product Specification

**Legal denomination :** Milk chocolate  
**Item :** C823NV-595

### Typical composition

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

Growing Great Chocolate ingredients: Cocoa

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522152456	10.000 KG
BOX	5410522152449	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	34.4 % +/- 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
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

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**

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**

18 Month (s) after production date

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

ENERGY VALUE	534 kcal	VITAMIN B5	PANTOIC ACID	0.874 mg
ENERGY VALUE	2,235 kJ	VITAMIN B5 (DV)		8.7 %
CALORIES FROM FAT	300 kcal	VITAMIN B6	PYRIDOXIN	0.080 mg
TOTAL PROTEIN	7.2 g	VITAMIN B6 (DV)		4.0 %
PROTEIN (DV)	14.4 %	VITAMIN B12	CYANO-COBALAMINE	0.484 µg
MILK PROTEIN	5.9 g	VITAMIN B12 (DV)		8.1 %
TOTAL CARBOHYDRATES	55.5 g	VITAMIN D	CALCIFEROL	1.253 µg
TOTAL CARBOHYDRATES (DV)	18.5 %	VITAMIN D (DV)		12.5 %
SUGARS (MONO+ DISACCHARIDES)	51.4 g	VITAMIN D	(IU)	50
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.262 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		7.5 %
STARCH	0.6 g	VITAMIN E	(IU)	3
TOTAL FAT	34.4 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	52.9 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	20.7 g	VITAMIN M	FOLIC ACID	10.433 µg
SATURATED#FATTY#ACID (DV)	103.4 %	VITAMIN M (DV)		2.6 %
#MONO#UNSATURATED#FATTY#ACID	10.9 g	SODIUM		84.6 mg
#POLY UNSATURATED#FATTY#ACID	1.1 g	SODIUM (DV)		3.5 %
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN C	L-ASCORBIC ACID	0.438 mg
CHOLESTEROL	22.4 mg	VITAMIN C (DV)		0.7 %
CHOLESTEROL (DV)	7.5 %	PHOSPHORUS		216.8 mg
ORGANIC ACIDS	0.55 g	PHOSPHORUS (DV)		27.1 %
DIETARY FIBRE	2.1 g	CALCIUM		212.5 mg
DIETARY FIBRE (DV)	8.4 %	CALCIUM (DV)		21.3 %
TOTAL ALKALOIDS	0.14 g	IRON		3.53 mg
ALCOHOL	0.00 g	IRON (DV)		19.6 %
POLY HYDROXYPHENOLS	0.34 g	MAGNESIUM		46.0 mg
VITAMIN A	RETINOL	MAGNESIUM (DV)		11.5 %
VITAMIN A (DV)	12.588 µg	ZINC		1.13 mg
VITAMIN A (IU)	0.8 %	ZINC (DV)		7.6 %
PROVITAMIN A	BETA-CAROTENE	IODINE		5.97 µg
	4.726 µg			

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VITAMIN B1	THIAMIN	0.092 mg	IODINE (DV)	4.0 %
VITAMIN B1 (DV)		6.1 %	CHLORIDE	184.59 mg
VITAMIN B2	RIBOFLAVIN	0.507 mg	POTASSIUM	424.1 mg
VITAMIN B2 (DV)		29.8 %	POTASSIUM (DV)	12.1 %
VITAMIN B3/PP	NIACIN/NICOTIN	0.170 mg	ASH CONTENT	1.92 g
VITAMIN B3 (DV)		0.9 %		

### 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	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 33.2 %

### 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).

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## Recipe N° C823

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

Milk chocolate recipe n° C823 is the less fluid variety of Callebaut®'s iconic 823 milk chocolate. It stands out with its deep, warm colour; prominent roasted cocoa flavours and seductive caramelly notes. It has a generous taste and great reputation in workability. It can be paired with a wide array of powerful fruity, spicy, dairy or liqueur-like flavours.

The C823 contains about 3% less cocoa butter than the 823, is less fluid and therefore ideal for creating ganaches with a stable, thicker texture. The C823 also 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 homemade 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

Round and balanced taste with perfect marriage of cocoa, milk and caramel.

### Fluidity

Low fluidity

### Taste profile

<b>2</b> COCOA	<b>2</b> ROASTED	<b>2.5</b> CARAMEL	<b>2.5</b> SWEET
<b>1</b> VANILLA	<b>3</b> MILKY	<b>3</b> CREAM	

## Composition

<b>% MIN. COCOA</b> <b>31.7</b>	<b>% COCOA BUTTER 28.2</b> <b>5 % FAT FREE COCOA</b>
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<b>% MIN. MILK</b> <b>21.5</b>	<b>% MILK FAT 6.2</b> <b>16.3 % FAT FREE MILK</b>
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<b>% FAT</b> <b>34.4</b>	<b>% COCOA BUTTER 28.2</b> <b>6.2 % MILK FAT</b>
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## Applications

### Confectionery

Chocolate clusters, Chocolate Spreads, Ganache, Mendiants, Truffles



Moulding big hollow figures (>30cm)



Piping decoration



Flavouring

### Patisserie & Dessert

Glazes