



CALLEBAUT

BEELGIUM 1911

W2NV-595

Product specification according to the legislation of USA

Product Specification

Legal denomination :	White chocolate
Certification	Certified HALAL
Item :	W2NV-595

Typical composition

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

Growing Great Chocolate ingredients: Cocoa

Delivery form

	EAN	Net weight
UC	5410522230925	10.000 KG
BOX	5410522230918	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	35.8 % +/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
LINEAR VISCOSITY	1,291 - 1,540 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
E.COLI	absent/g	ISO16649-2



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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

12 Month (s) after production date

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

ENERGY VALUE	557 kcal	VITAMIN B5	PANTOIC ACID	0.800 mg
ENERGY VALUE	2,331 kJ	VITAMIN B5 (DV)		8.0 %
CALORIES FROM FAT	316 kcal	VITAMIN B6	PYRIDOXIN	0.071 mg
TOTAL PROTEIN	6.0 g	VITAMIN B6 (DV)		3.5 %
PROTEIN (DV)	12.0 %	VITAMIN B12	CYANO-COBALAMINE	0.494 µg
MILK PROTEIN	6.0 g	VITAMIN B12 (DV)		8.2 %
TOTAL CARBOHYDRATES	55.6 g	VITAMIN D	CALCIFEROL	1.319 µg
TOTAL CARBOHYDRATES (DV)	18.5 %	VITAMIN D (DV)		13.2 %
SUGARS (MONO+ DISACCHARIDES)	54.9 g	VITAMIN D (IU)		53
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.375 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		7.9 %
STARCH	0.0 g	VITAMIN E (IU)		4
TOTAL FAT	35.8 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	55.1 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	21.6 g	VITAMIN M	FOLIC ACID	9.222 µg
SATURATED#FATTY#ACID (DV)	107.8 %	VITAMIN M (DV)		2.3 %
#MONO#UNSATURATED#FATTY#ACID	11.4 g	SODIUM		85.5 mg
#POLY UNSATURATED#FATTY#ACID	1.1 g	SODIUM (DV)		3.6 %
TRANS FATTY ACID (TFA) TOTAL	0.4 g	VITAMIN C	L-ASCORBIC ACID	0.447 mg
CHOLESTEROL	22.8 mg	VITAMIN C (DV)		0.7 %
CHOLESTEROL (DV)	7.6 %	PHOSPHORUS		177.9 mg
ORGANIC ACIDS	0.38 g	PHOSPHORUS (DV)		22.2 %
DIETARY FIBRE	0.0 g	CALCIUM		209.5 mg
DIETARY FIBRE (DV)	0.0 %	CALCIUM (DV)		21.0 %
TOTAL ALKALOIDS	0.00 g	IRON		0.25 mg
ALCOHOL	0.00 g	IRON (DV)		1.4 %
POLY HYDROXYPHENOLS	0.00 g	MAGNESIUM		19.5 mg
VITAMIN A RETINOL	13.227 µg	MAGNESIUM (DV)		4.9 %
VITAMIN A (DV)	0.9 %	ZINC		0.78 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



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VITAMIN A (IU)	44	ZINC (DV)	5.2 %
PROVITAMIN A BETA-CAROTENE	4.820 µg	IODINE	6.09 µg
VITAMIN B1 THIAMIN	0.071 mg	IODINE (DV)	4.1 %
VITAMIN B1 (DV)	4.7 %	CHLORIDE	186.46 mg
VITAMIN B2 RIBOFLAVIN	0.494 mg	POTASSIUM	305.8 mg
VITAMIN B2 (DV)	29.1 %	POTASSIUM (DV)	8.7 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	ASH CONTENT	1.66 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	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 29.5 %

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).

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GaucheGourmet™ 17401 TRITON SCHERTZ TX 78154

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

Recipe N° CW2

Ideal for moulding big hollow figures and ganaches.

Recipe n° CW2 is based on one of Callebaut®'s classic white chocolates – the W2, yet contains about 3% less cocoa butter and milk fat which makes it less fluid. It has a balanced creamy and milky taste, topped off with pleasant vanilla notes.

Thanks to its less fluid texture, recipe n° CW2 is your ideal chocolate for moulding medium and bigger size hollow figures in one go.

It is also the perfect white chocolate to create ganaches and fillings with a creamy taste and smooth mouthfeel.

Since this chocolate is easy to pair with a wide variety of exotic fruits, citrus and acidic fruits and berries, peppery spices, beers, etc., it enables you to exploit all your creativity and imagination in creating ganaches with your personal flavour signature.

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

Balanced milky and creamy taste with subtle vanilla notes.

Fluidity

Low fluidity

Taste profile

1 CARMEL	3.5 SWEET	1 VANILLA	2 MILKY	2 CREAM
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Composition

% MIN. COCOA 25.9	% COCOA BUTTER 27.4
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% MIN. MILK 23.7	% MILK FAT 6.5 17.2 % FAT FREE MILK
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% FAT 33.9	% COCOA BUTTER 27.4 6.5 % MILK FAT
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Bean origin

"Mainly West African cocoa beans, mostly Forastero variety"

Applications

Confectionery

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



Moulding big hollow figures (>30cm)



Piping decoration



Flavouring

Patisserie & Dessert

[Glazes](#), [Mousse](#), [Sauces](#)