



**CALLEBAUT**

ESTABLISHED 1911

**W2NV-132**

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

### Product Specification

<b>Legal denomination :</b>	White chocolate
<b>Certification</b>	Certified HALAL
<b>Item :</b>	W2NV-132

### Typical composition

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

Growing Great Chocolate ingredients: Cocoa

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522233414	5.000 KG
BOX	5410522233421	25.000 KG
<b>Shape</b>		<b>Blocks</b>
<b>Amount</b>		<b>5KG/UC</b>
<b>Amount per box/bag/each</b>		<b>5UC/BOX</b>
<b>Amount per pallet</b>		<b>40BOX/PAL</b>

### Chemical limits

			<b>Ref.Method</b>
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	35.8 %	+/- 1.5	IOCCC14(1972)

### Physical limits

		<b>Ref.Method</b>
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

		<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



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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**

18 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](mailto: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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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).

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GaucheGourmet** 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: [INFO@GAUCHOGOURMET.COM](mailto:INFO@GAUCHOGOURMET.COM)

# LACTÉE BARRY 35%



The intense milk and creamy dairy taste of this pale milk couverture chocolate comes with delightful biscuit notes.

## Taste profile

COCOA FLAVOUR  
1.5  
ROASTED  
1.5  
FRUITY  
1.5

## Composition

<b>% CACAO</b> <b>35</b>	32% Cocoa Butter 3% Fat free cocoa
<b>% MILK</b> <b>29</b>	7% Milk fat 22% Fat free milk
<b>% FAT</b> <b>39</b>	32% Cocoa Butter 7% Milk fat
<b>FLUIDITY</b> High fluidity	

## Pairing Tips

Speculoos, Jamaican Pepper, Curry, Nutmeg, Grapefruit, Red Delicious, Banana, Old Rum, Maple, Caramel, Sesame, Almonds, Hazelnuts, Walnuts, Pine nut, Bread

## Origin of beans

Madagascar and West African cocoa beans, Trinitario and Forastero varieties

## Application

Mousse    Ganache filling    Molding    Enrobing



## Availabilities

Packaging	SKU code	Shelf life	Kosher
5kg   bag	CHM-P35LBAR-US-U77 *	18 months	