



**CALLEBAUT**

ESTABLISHED 1911

**CEF-CC-STRA-E0-W97**

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

### Product Specification

<b>Legal denomination :</b>	Cereals coated with flavored and colored confectionery
<b>Certification</b>	Certified HALAL
<b>Item :</b>	CEF-CC-STRA-E0-W97

### Typical composition

Pink cocoa butter based confectionery 84.0% (*sugar; cocoa butter; whole milk powder; whey powder (milk); beetroot red extract color; natural flavor(s); soy lecithin (an emulsifier); natural vanilla flavor* ) ; *crisped cereals (wheat flour, sugar, wheat malt flour, starch (wheat), sodium bicarbonate (raising agent), salt, cocoa butter, natural vanilla flavor); glucose syrup (wheat); sugar; confectioner's glaze (arabic gum); modified corn starch; coconut oil*

Products with "best before" until 2019/05/02 are not halal certified.

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522547825	0.800 KG
BOX	5410522547818	3.200 KG
Shape		Enrobed pcs
Amount		0.8KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		138BOX/PAL

### Chemical limits

		<b>Ref.Method</b>
MOISTURE	max 1 %	IOCCC1(1952)

### Physical limits

		<b>Ref.Method</b>
Not specified.		

### 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

12 Month (s) after production date

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

ENERGY VALUE	507 kcal	VITAMIN B5	PANTOIC ACID	1.084 mg
ENERGY VALUE	2,120 kJ	VITAMIN B5 (DV)		10.8 %
CALORIES FROM FAT	231 kcal	VITAMIN B6	PYRIDOXIN	0.036 mg
TOTAL PROTEIN	5.1 g	VITAMIN B6 (DV)		1.8 %
PROTEIN (DV)	10.3 %	VITAMIN B12	CYANO-COBALAMINE	0.395 µg
MILK PROTEIN	3.7 g	VITAMIN B12 (DV)		6.6 %
TOTAL CARBOHYDRATES	65.4 g	VITAMIN D	CALCIFEROL	0.904 µg
TOTAL CARBOHYDRATES (DV)	21.8 %	VITAMIN D (DV)		9.0 %
SUGARS (MONO+ DISACCHARIDES)	55.2 g	VITAMIN D (IU)		36
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	1.638 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		5.5 %
STARCH	7.5 g	VITAMIN E (IU)		2
TOTAL FAT	26.1 g	VITAMIN H	BIOTIN	0.003 mg
TOTAL FAT (DV)	40.1 %	VITAMIN H (DV)		0.8 %
SATURATED#FATTY#ACID	15.1 g	VITAMIN M	FOLIC ACID	6.202 µg
SATURATED#FATTY#ACID (DV)	75.6 %	VITAMIN M (DV)		1.6 %
#MONO#UNSATURATED#FATTY#ACID	7.9 g	SODIUM		252.9 mg
#POLY UNSATURATED#FATTY#ACID	1.8 g	SODIUM (DV)		10.5 %
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN C	L-ASCORBIC ACID	0.312 mg
CHOLESTEROL	12.3 mg	VITAMIN C (DV)		0.5 %
CHOLESTEROL (DV)	4.1 %	PHOSPHORUS		125.3 mg
ORGANIC ACIDS	0.50 g	PHOSPHORUS (DV)		15.7 %
DIETARY FIBRE	1.1 g	CALCIUM		163.8 mg
DIETARY FIBRE (DV)	4.4 %	CALCIUM (DV)		16.4 %
TOTAL ALKALOIDS	0.00 g	IRON		0.53 mg
ALCOHOL	0.00 g	IRON (DV)		3.0 %
POLY HYDROXYPHENOLS	0.00 g	MAGNESIUM		30.0 mg
VITAMIN A	10.283 µg	MAGNESIUM (DV)		7.5 %
RETINOL				

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VITAMIN A (DV)	0.7 %	ZINC	0.52 mg
VITAMIN A (IU)	34	ZINC (DV)	3.5 %
PROVITAMIN A BETA-CAROTENE	2.609 µg	IODINE	3.14 µg
VITAMIN B1 THIAMIN	0.065 mg	IODINE (DV)	2.1 %
VITAMIN B1 (DV)	4.3 %	CHLORIDE	96.21 mg
VITAMIN B2 RIBOFLAVIN	0.400 mg	POTASSIUM	267.5 mg
VITAMIN B2 (DV)	23.6 %	POTASSIUM (DV)	7.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	ASH CONTENT	1.73 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	1	SESAME OIL	0
WHEAT	1	MUSTARD PRODUCTS	0
RYE	1	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	1		

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.

## 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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# Crispearls<sup>™</sup> Strawberry

## The most fruity chocolate pearls.

Strawberry Crispearls<sup>™</sup> combine white chocolate enriched with a dash of strawberry colour and flavour, and a crispy heart of toasted biscuit. Great for grazing and for adding an exciting finishing touch to your desserts or pastries.

Just sprinkle them on top of glazed cakes, entremets or desserts to add your colourful touch of pure indulgence. Mixed into chocolate mousse, ice cream or bavarois, they add a crispy chocolate texture to your desserts and remain crunchy.

## Description

Tiny, shiny pearls in strawberry-flavoured and coloured confectionery with a heart of crunchy, toasted biscuit.



## Chocolate type

Flavoured

## Shape

pearls

## How to use

Sprinkle on drinks and desserts as decoration. Mix into mousse, ice cream, etc. to texturise.

## Main features

Chocolate indulgence and lovely crisp in one.

## Composition

# 84%

CHOCOLATE

## Applications

### Confectionery

[Caramels](#), [Chocolate clusters](#), [Mendiants](#), [Truffles](#)



Decorating

### Patisserie & Dessert



Adding texture



Decorating

### Baking



Decorating

### Drinks



Decorating

### Ice Creams & Sorbets



Adding texture



Decorating