



CALLEBAUT

ESTABLISHED 1911

CEW-CC-W1CRIE0-W97

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Cereals coated with white chocolate flavored confectionery
Certification	Certified HALAL
Item :	CEW-CC-W1CRIE0-W97

Typical composition

White confectioner's coating 84.0% (sugar; cocoa butter; whole milk powder; whey powder (milk); 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; sugar; confectioner's glaze (arabic gum); modified potato starch; coconut oil

Products with "best before" until 2018/09/13 are not halal certified.

Delivery form

	EAN	Net weight
UC	5410522545661	0.800 KG
BOX	5410522545654	3.200 KG
Shape		Enrobed pcs
Amount		0.8KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		138BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1 %	IOCCC1(1952)

Physical limits

	Ref.Method
Not specified.	

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

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	500 kcal	VITAMIN B5	PANTOIC ACID	1.118 mg
ENERGY VALUE	2,091 kJ	VITAMIN B5 (DV)		11.2 %
CALORIES FROM FAT	219 kcal	VITAMIN B6	PYRIDOXIN	0.037 mg
TOTAL PROTEIN	5.3 g	VITAMIN B6 (DV)		1.9 %
PROTEIN (DV)	10.5 %	VITAMIN B12	CYANO-COBALAMINE	0.407 µg
MILK PROTEIN	3.9 g	VITAMIN B12 (DV)		6.8 %
TOTAL CARBOHYDRATES	66.6 g	VITAMIN D	CALCIFEROL	0.932 µg
TOTAL CARBOHYDRATES (DV)	22.2 %	VITAMIN D (DV)		9.3 %
SUGARS (MONO+ DISACCHARIDES)	56.3 g	VITAMIN D (IU)		37
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	1.689 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		5.6 %
STARCH	7.5 g	VITAMIN E (IU)		3
TOTAL FAT	24.7 g	VITAMIN H	BIOTIN	0.003 mg
TOTAL FAT (DV)	38.1 %	VITAMIN H (DV)		0.9 %
SATURATED#FATTY#ACID	14.8 g	VITAMIN M	FOLIC ACID	6.394 µg
SATURATED#FATTY#ACID (DV)	74.0 %	VITAMIN M (DV)		1.6 %
#MONO#UNSATURATED#FATTY#ACID	7.8 g	SODIUM		255.6 mg
#POLY UNSATURATED#FATTY#ACID	0.9 g	SODIUM (DV)		10.7 %
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN C	L-ASCORBIC ACID	0.322 mg
CHOLESTEROL	12.7 mg	VITAMIN C (DV)		0.5 %
CHOLESTEROL (DV)	4.2 %	PHOSPHORUS		129.1 mg
ORGANIC ACIDS	0.52 g	PHOSPHORUS (DV)		16.1 %
DIETARY FIBRE	1.1 g	CALCIUM		168.7 mg
DIETARY FIBRE (DV)	4.4 %	CALCIUM (DV)		16.9 %
TOTAL ALKALOIDS	0.00 g	IRON		0.54 mg
ALCOHOL	0.00 g	IRON (DV)		3.0 %
POLY HYDROXYPHENOLS	0.00 g	MAGNESIUM		30.6 mg
VITAMIN A	10.601 µg	MAGNESIUM (DV)		7.7 %
RETINOL				



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VITAMIN A (DV)	0.7 %	ZINC	0.54 mg
VITAMIN A (IU)	35	ZINC (DV)	3.6 %
PROVITAMIN A BETA-CAROTENE	2.689 µg	IODINE	3.23 µg
VITAMIN B1 THIAMIN	0.067 mg	IODINE (DV)	2.2 %
VITAMIN B1 (DV)	4.5 %	CHLORIDE	99.19 mg
VITAMIN B2 RIBOFLAVIN	0.413 mg	POTASSIUM	275.8 mg
VITAMIN B2 (DV)	24.3 %	POTASSIUM (DV)	7.9 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	ASH CONTENT	1.76 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™ White

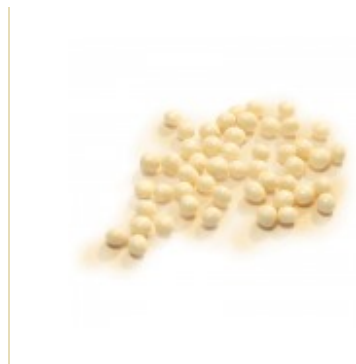
Creamy, caramelly and lovely crisp in 1 tiny pearl.

White chocolate Crispearls™ combine Callebaut®'s W2 chocolate with a crispy heart of toasted biscuit. They're great for grazing or as a mini-snack with coffee or tea. White chocolate Crispearls™ are also perfect for adding an exciting finishing touch to your desserts or pastries.

Just sprinkle on top of glazed cakes, entremets or desserts to add your elegant 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 white chocolate with a crunchy, toasted biscuit inside.



Chocolate type

White

How to use

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

Shape

pearls

Main features

Chocolate indulgence and lovely crisp in one.

Composition

25.2%

MIN. COCOA

84%

CHOCOLATE

Applications

Confectionery

Chocolate clusters, Mendiants, Truffles



Decorating

Patisserie & Dessert



Adding texture



Decorating

Baking



Decorating

Drinks



Decorating

Ice Creams & Sorbets



Decorating

Available packagings