



CALLEBAUT

BEELGIË 1911

CM-CAL-132

Product specification according to the legislation of USA

Product Specification

Legal denomination : Unsweetened chocolate
Item : CM-CAL-132

Typical composition

unsweetened chocolate

This dark chocolate product is made in a facility that processes milk ingredients. Although its recipe is non-dairy by nature, and it is produced on a dedicated, dairy-free manufacturing line, it has not been certified by Barry Callebaut to support a "dairy-free" allergen claim.

Delivery form

	EAN	Net weight
UC	5410522506167	5.000 KG
BOX	5410522506174	25.000 KG
Shape		Blocks
Amount		5KG/UC
Amount per box/bag/each		5UC/BOX
Amount per pallet		40BOX/PAL

Chemical limits

		Ref.Method
MOISTURE	max 1.80 %	IOCCC1(1952)
TOT. FAT CONTENT ON DRY MATTER	min 53.0 %	IOCCC14(1972)
pH	max 6.0 -	IOCCC15(1972)
SHELLS ON ALKALI FREE NIBS	max 1.75 %	WINNOWER CONTROL
ASHES (FAT FREE DRY MATTER)	max 10.00 %	IOCCC16(1973)

Physical limits

	Ref.Method
Particle size : 98.5 % min < 75 µm, 200 mesh sieve	IOCCC 38(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

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

36 Month (s) after production date

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

ENERGY VALUE	514 kcal	VITAMIN B3 (DV)	7.5 %
ENERGY VALUE	2,149 kJ	VITAMIN B5 PANTOIC ACID	0.800 mg
CALORIES FROM FAT	452 kcal	VITAMIN B5 (DV)	8.0 %
TOTAL PROTEIN	11.9 g	VITAMIN B6 PYRIDOXIN	0.100 mg
PROTEIN (DV)	23.7 %	VITAMIN B6 (DV)	5.0 %
MILK PROTEIN	0.0 g	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
TOTAL CARBOHYDRATES	30.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES (DV)	10.0 %	VITAMIN D CALCIFEROL	2.400 µg
SUGARS (MONO+ DISACCHARIDES)	0.3 g	VITAMIN D (DV)	24.0 %
POLYOLS	0.0 g	VITAMIN D (IU)	96
POLYDEXTROSE	0.00 g	VITAMIN E ALPHA-TOCOPHEROL	4.300 mg
STARCH	5.1 g	VITAMIN E (DV)	14.3 %
TOTAL FAT	54.0 g	VITAMIN E (IU)	6
TOTAL FAT (DV)	83.1 %	VITAMIN H BIOTIN	0.000 mg
SATURATED#FATTY#ACID	32.5 g	VITAMIN H (DV)	0.0 %
SATURATED#FATTY#ACID (DV)	162.4 %	VITAMIN M FOLIC ACID	21.500 µg
#MONO#UNSATURATED#FATTY#ACID	17.6 g	VITAMIN M (DV)	5.4 %
#POLY UNSATURATED#FATTY#ACID	1.6 g	SODIUM	9.8 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	SODIUM (DV)	0.4 %
CHOLESTEROL	0.0 mg	VITAMIN C L-ASCORBIC ACID	0.000 mg
CHOLESTEROL (DV)	0.0 %	VITAMIN C (DV)	0.0 %
ORGANIC ACIDS	1.60 g	PHOSPHORUS	375.7 mg
DIETARY FIBRE	18.7 g	PHOSPHORUS (DV)	47.0 %
DIETARY FIBRE (DV)	74.8 %	CALCIUM	65.3 mg
TOTAL ALKALOIDS	1.20 g	CALCIUM (DV)	6.5 %
CAFFEINE	0.12 g	IRON	29.00 mg
THEOBROMINE	1.08 g	IRON (DV)	161.1 %
ALCOHOL	0.00 g	MAGNESIUM	237.1 mg



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POLY HYDROXYPHENOLS	3.00 g	MAGNESIUM (DV)	59.3 %
VITAMIN A RETINOL	21.500 µg	ZINC	3.30 mg
VITAMIN A (DV)	1.4 %	ZINC (DV)	22.0 %
VITAMIN A (IU)	72	IODINE	0.00 µg
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE (DV)	0.0 %
VITAMIN B1 THIAMIN	0.200 mg	CHLORIDE	18.30 mg
VITAMIN B1 (DV)	13.3 %	POTASSIUM	1,099.3 mg
VITAMIN B2 RIBOFLAVIN	0.200 mg	POTASSIUM (DV)	31.4 %
VITAMIN B2 (DV)	11.8 %	ASH CONTENT	2.65 g
VITAMIN B3/PP NIACIN/NICOTIN	1.500 mg		

Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	0	HAZELNUTS, ALMONDS	0
LACTOSE	0	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	0
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	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	0
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	1
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.

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 Pareve

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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