



CALLEBAUT

ESTABLISHED 1911

70-30-38NV-595

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Semi-sweet chocolate
Certification	Certified HALAL
Item :	70-30-38NV-595

Typical composition

unsweetened chocolate; sugar; cocoa powder; soy lecithin (an emulsifier); natural vanilla flavor

Growing Great Chocolate ingredients: Cocoa

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	5410522235142	10.000 KG
BOX	5410522235159	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	38.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
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

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

24 Month (s) after production date

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

ENERGY VALUE	475 kcal	VITAMIN B5	PANTOIC ACID	0.601 mg
ENERGY VALUE	1,988 kJ	VITAMIN B5 (DV)		6.0 %
CALORIES FROM FAT	327 kcal	VITAMIN B6	PYRIDOXIN	0.075 mg
TOTAL PROTEIN	8.8 g	VITAMIN B6 (DV)		3.8 %
PROTEIN (DV)	17.7 %	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)		0.0 %
TOTAL CARBOHYDRATES	48.8 g	VITAMIN D	CALCIFEROL	1.718 µg
TOTAL CARBOHYDRATES (DV)	16.3 %	VITAMIN D (DV)		17.2 %
SUGARS (MONO+ DISACCHARIDES)	26.0 g	VITAMIN D (IU)		69
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	3.113 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		10.4 %
STARCH	3.8 g	VITAMIN E (IU)		5
TOTAL FAT	38.9 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	59.8 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	23.3 g	VITAMIN M	FOLIC ACID	16.658 µg
SATURATED#FATTY#ACID (DV)	116.3 %	VITAMIN M (DV)		4.2 %
#MONO#UNSATURATED#FATTY#ACID	12.6 g	SODIUM		8.8 mg
#POLY UNSATURATED#FATTY#ACID	1.3 g	SODIUM (DV)		0.4 %
TRANS FATTY ACID (TFA) TOTAL	0.0 g	VITAMIN C	L-ASCORBIC ACID	0.000 mg
CHOLESTEROL	0.0 mg	VITAMIN C (DV)		0.0 %
CHOLESTEROL (DV)	0.0 %	PHOSPHORUS		280.7 mg
ORGANIC ACIDS	1.18 g	PHOSPHORUS (DV)		35.1 %
DIETARY FIBRE	14.0 g	CALCIUM		49.0 mg
DIETARY FIBRE (DV)	55.9 %	CALCIUM (DV)		4.9 %
TOTAL ALKALOIDS	0.90 g	IRON		20.89 mg
ALCOHOL	0.00 g	IRON (DV)		116.1 %
POLY HYDROXYPHENOLS	2.24 g	MAGNESIUM		177.2 mg
VITAMIN A	15.393 µg	MAGNESIUM (DV)		44.3 %



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VITAMIN A (DV)	1.0 %	ZINC	2.47 mg
VITAMIN A (IU)	51	ZINC (DV)	16.5 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.150 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	10.0 %	CHLORIDE	14.10 mg
VITAMIN B2 RIBOFLAVIN	0.150 mg	POTASSIUM	893.1 mg
VITAMIN B2 (DV)	8.8 %	POTASSIUM (DV)	25.5 %
VITAMIN B3/PP NIACIN/NICOTIN	1.121 mg	ASH CONTENT	2.30 g
VITAMIN B3 (DV)	5.6 %		

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	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.

Additional information

Calculations according to CODEX.

Typical Cocoa Content 72.5 %

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

Recipe N° 70-30-38

When dark and intense is what you're looking for.

Recipe n° 70-30-38 is one of the dark chocolates that is favoured by many chefs and chocolatiers all over the world. It has an intense, yet very balanced chocolate taste. It is dominated by its solid body of roasted cocoa and powerful bitters. The right dash of acidity and sweetness create balance and contrast.

Recipe 70-30-38 is perfect to boost the chocolate flavours in your creations. At the same time, it leaves more space for creativity with pairings than many other chocolates with a comparable abundance in cocoa.

With its standard fluidity, the 70-30-38 guarantees great end results in a wide variety of applications: moulding and enrobing of confectionery, flavouring of ganaches, mousses, crèmes, crèmeux, ice cream, sauces.

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

Extra-bitter dark chocolate with a great boost of roasted cocoa.

Fluidity

Standard fluidity

Taste profile

4.5 COCOA	4 ROASTED	4 BITTER	2 SWEET	1 VANILLA
2 SOUR	1 FRUITY			

Composition

% MIN. COCOA 70.5	% COCOA BUTTER 38.9 33.6 % FAT FREE COCOA
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% MIN. MILK 0

% FAT 38.9	% COCOA BUTTER 38.9
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Pairing tips

Salt Caraway Cumin Sichuan Pepper Bilberry Lime Chardonnay Leffe Dark Balsamic Vinegar Brie Earl Grey

Bean origin

"Mainly West African cocoa beans, mostly Forastero variety"

Applications

Confectionery

[Caramels](#), [Chocolate clusters](#), [Chocolate Spreads](#), [Cream & butter filling](#), [Ganache](#), [Mendiants](#), [Truffles](#)



Medium enrobing



Moulding medium hollow figures (15-30cm)



Moulding pralines



Moulding small hollow figures (5-15cm)



Panning



Piping decoration



Spraying (airbrush)



Flavouring

Patisserie & Dessert

[Bavarois](#), [Crèmes & Crèmeux](#), [Custards & Curds](#), [Ganaches](#), [Glazes](#), [Mœlleux / Fondant](#), [Mousse](#), [Sauces](#), [Sponges & cakes](#)



Flavouring

Baking

[Bread & brioches](#), [Biscuits](#), [Baking cream \(tart, danish & pie fillings\)](#)



Enrobing/Icing

Ice Creams & Sorbets

[American ice cream](#), [Gelato](#), [Soft ice](#), [Sorbet](#)



Flavouring

Available packagings