



CHM-Q41ALUN-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Milk chocolate
Certification	Certified HALAL
Commercial name :	ALUNGA
Item :	CHM-Q41ALUN-US-U77

Typical composition

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

Q Fermentation# Program ingredients: Cocoa mass, cocoa powder (if present)
Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

Delivery form

	EAN	Net weight
UC	3073416295930	5.000 KG
BOX	13073416295937	20.000 KG
Shape		Pistoles
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		30BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	36.7 %	+/- 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

18 Month (s) after production date

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

ENERGY VALUE	526 kcal	VITAMIN B5	PANTOIC ACID	1.086 mg
ENERGY VALUE	2,202 kJ	VITAMIN B5 (DV)		10.9 %
CALORIES FROM FAT	317 kcal	VITAMIN B6	PYRIDOXIN	0.101 mg
TOTAL PROTEIN	10.3 g	VITAMIN B6 (DV)		5.1 %
PROTEIN (DV)	20.6 %	VITAMIN B12	CYANO-COBALAMINE	0.554 µg
MILK PROTEIN	7.4 g	VITAMIN B12 (DV)		9.2 %
TOTAL CARBOHYDRATES	49.3 g	VITAMIN D	CALCIFEROL	1.407 µg
TOTAL CARBOHYDRATES (DV)	16.4 %	VITAMIN D (DV)		14.1 %
SUGARS (MONO+ DISACCHARIDES)	41.0 g	VITAMIN D (IU)		56
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.543 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		8.5 %
STARCH	1.3 g	VITAMIN E (IU)		4
TOTAL FAT	36.7 g	VITAMIN H	BIOTIN	0.001 mg
TOTAL FAT (DV)	56.4 %	VITAMIN H (DV)		0.4 %
SATURATED#FATTY#ACID	22.0 g	VITAMIN M	FOLIC ACID	13.402 µg
SATURATED#FATTY#ACID (DV)	110.1 %	VITAMIN M (DV)		3.4 %
#MONO#UNSATURATED#FATTY#ACID	11.7 g	SODIUM		97.3 mg
#POLY UNSATURATED#FATTY#ACID	1.2 g	SODIUM (DV)		4.1 %
TRANS FATTY ACID (TFA) TOTAL	0.3 g	VITAMIN C	L-ASCORBIC ACID	0.502 mg
CHOLESTEROL	17.7 mg	VITAMIN C (DV)		0.8 %
CHOLESTEROL (DV)	5.9 %	PHOSPHORUS		291.2 mg
ORGANIC ACIDS	0.87 g	PHOSPHORUS (DV)		36.4 %
DIETARY FIBRE	4.6 g	CALCIUM		249.4 mg
DIETARY FIBRE (DV)	18.4 %	CALCIUM (DV)		24.9 %
TOTAL ALKALOIDS	0.30 g	IRON		7.41 mg
ALCOHOL	0.00 g	IRON (DV)		41.2 %
POLY HYDROXYPHENOLS	0.74 g	MAGNESIUM		80.5 mg
VITAMIN A	14.074 µg	MAGNESIUM (DV)		20.1 %



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VITAMIN A (DV)	0.9 %	ZINC	1.68 mg
VITAMIN A (IU)	47	ZINC (DV)	11.2 %
PROVITAMIN A BETA-CAROTENE	5.370 µg	IODINE	6.79 µg
VITAMIN B1 THIAMIN	0.131 mg	IODINE (DV)	4.5 %
VITAMIN B1 (DV)	8.7 %	CHLORIDE	211.89 mg
VITAMIN B2 RIBOFLAVIN	0.602 mg	POTASSIUM	612.8 mg
VITAMIN B2 (DV)	35.4 %	POTASSIUM (DV)	17.5 %
VITAMIN B3/PP NIACIN/NICOTIN	0.372 mg	ASH CONTENT	2.46 g
VITAMIN B3 (DV)	1.9 %		

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 42.8 %

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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Kosher certification

Kosher Dairy

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

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ALUNGA™ 41%



A slightly sweet milk chocolate with a dominant taste of cocoa and milk.

A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q fermentation.

For more information: www.toutelapuretedelanature.com

Taste profile

COCOA FLAVOUR
4
ROASTED
2
FRUITY
1

Composition

% CACAO

41

31% Cocoa Butter
10% Fat free cocoa

% MILK

24

4% Milk fat
20% Fat free milk

% FAT

35

31% Cocoa Butter
4% Milk fat

FLUIDITY

Standard fluidity

Pairing Tips

Fleur De Sel, Mango, Passion Fruit, Raspberry, Whisky, Honey, Caramel, Hazelnuts, Nescafé instant Espresso coffee

Origin of beans

Cocoa beans from Ivory coast, mainly Forastero variety. Q-fermentation program

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