



CHD-O70FLEU-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Semi-sweet chocolate
Certification	Certified HALAL
Commercial name :	FLEUR DE CAO
Item :	CHD-O70FLEU-US-U77

Typical composition

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

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	3073416100494	5.000 KG
BOX	13073416100491	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	43.0 %	+/- 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	510 kcal	VITAMIN B5	PANTOIC ACID	0.500 mg
ENERGY VALUE	2,133 kJ	VITAMIN B5 (DV)		5.0 %
CALORIES FROM FAT	365 kcal	VITAMIN B6	PYRIDOXIN	0.063 mg
TOTAL PROTEIN	7.6 g	VITAMIN B6 (DV)		3.1 %
PROTEIN (DV)	15.3 %	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)		0.0 %
TOTAL CARBOHYDRATES	46.6 g	VITAMIN D	CALCIFEROL	2.013 µg
TOTAL CARBOHYDRATES (DV)	15.5 %	VITAMIN D (DV)		20.1 %
SUGARS (MONO+ DISACCHARIDES)	27.1 g	VITAMIN D (IU)		81
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	3.641 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		12.1 %
STARCH	3.3 g	VITAMIN E (IU)		5
TOTAL FAT	43.0 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	66.2 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	25.8 g	VITAMIN M	FOLIC ACID	15.438 µg
SATURATED#FATTY#ACID (DV)	129.1 %	VITAMIN M (DV)		3.9 %
#MONO#UNSATURATED#FATTY#ACID	13.9 g	SODIUM		6.5 mg
#POLY UNSATURATED#FATTY#ACID	1.4 g	SODIUM (DV)		0.3 %
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		243.5 mg
ORGANIC ACIDS	1.06 g	PHOSPHORUS (DV)		30.4 %
DIETARY FIBRE	12.1 g	CALCIUM		42.5 mg
DIETARY FIBRE (DV)	48.5 %	CALCIUM (DV)		4.2 %
TOTAL ALKALOIDS	0.78 g	IRON		18.20 mg
ALCOHOL	0.00 g	IRON (DV)		101.1 %
POLY HYDROXYPHENOLS	1.94 g	MAGNESIUM		153.7 mg
VITAMIN A	18.038 µg	MAGNESIUM (DV)		38.4 %
RETINOL				

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VITAMIN A (DV)	1.2 %	ZINC	2.13 mg
VITAMIN A (IU)	60	ZINC (DV)	14.2 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.125 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	8.3 %	CHLORIDE	12.28 mg
VITAMIN B2 RIBOFLAVIN	0.125 mg	POTASSIUM	687.7 mg
VITAMIN B2 (DV)	7.4 %	POTASSIUM (DV)	19.6 %
VITAMIN B3/PP NIACIN/NICOTIN	1.000 mg	ASH CONTENT	1.77 g
VITAMIN B3 (DV)	5.0 %		

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	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 72.0 %

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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GaucheGourmet 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM

FLEUR DE CAO™ 70%



This dark couverture chocolate affirms a powerful cocoa flavor enriched with subtle floral and fruity-sourish notes.

Taste profile

COCOA FLAVOUR
3.5
ROASTED
3
BITTER
3
SOUR
1.5
FRUITY
1.5
WOODY
0.5
FLORAL
2

Composition

% CACAO

70

42% Cocoa Butter
27% Fat free cocoa

% FAT

42

42% Cocoa Butter
0% Milk fat

FLUIDITY

High fluidity

Pairing Tips

Tonka Beans, Basil, Eucalyptus, Passion Fruit, Blackcurrant, Raspberry, Raisin, Candied Orange, Calvados / Apple Brandy, Maple, Pecans, Cocoa Nibs, Raspberry Vinegar

Origin of beans

Mix of Latin America and African beans, Arriba and Forastero varieties.

Application

Mousse



Ganache filling



Molding



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Inspiring your creations™

ORIGINE RANGE SELECTION

Fleur de Cao™ 70%

This dark couverture chocolate affirms a powerful cocoa flavour enriched with subtle floral and fruity-sourish notes.

ORIGINE SELECTION / DARK CHOCOLATE COUVERTURE

70 % min. cocoa / 41 % fat

FLUIDITY : - ●●●●○+

ALLERGENS : Milk

FORMAT : Pistoles

BEANS ORIGINS : Ecuador
Ivory Cost
São Tomé and Príncipe

BEANS VARIETY : Arriba & Forastero

PRODUCTION QUANTITY :
Country : about 8 000-10 000 mT

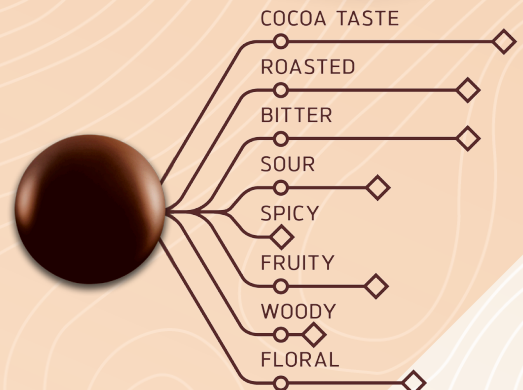
FLAVOUR PROFILE :
Fleur de Cao™ meticulously sublimes the best flavours of Latin America and Africa, by blending Arriba and Forastero beans to create a chocolate with an intense, bitter cocoa flavour, and moderate acidity. Its subtle floral aroma reveal red fruits in harmony with wood, liquorice and banana.

PAIRING INGREDIENTS : Basil, Passion Fruit, Maple, Tonka Beans, Blackcurrant, Raspberry, Raisin, Candied Orange, Calvados / Apple Brandy, Pecans, Cocoa Nibs, Raspberry Vinegar, Eucalyptus.

APPLICATION TYPE :



Moulding Bar Coating



itinerio

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