



**CALLEBAUT**

ÉTABLI EN 1911

**CEF-CC-CARAME0-W97**

**Product specification according to the legislation of USA**

### Product Specification

**Legal denomination :** Cereals coated with caramel flavored chocolate coating  
**Item :** CEF-CC-CARAME0-W97

### Typical composition

Caramel flavored coating 84.0% (*sugar; cocoa butter; caramel powder (condensed whole milk, glucose syrup, salt, sodium bicarbonate); whole milk powder; whey powder (milk); unsweetened chocolate; soy lecithin (an emulsifier); natural flavor(s)*); *salted crisped cereals (wheat flour, sugar, salt, oat flour, wheat malt flour, sodium bicarbonate (raising agent), natural vanilla flavor); glucose syrup (wheat); sugar; confectioner's glaze (arabic gum); modified corn starch; coconut oil*

### Delivery form

	<b>EAN</b>	<b>Net weight</b>
UC	5410522547801	0.800 KG
BOX	5410522547795	3.200 KG
Shape		Enrobed pcs
Amount		0.8KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		138BOX/PAL

### Chemical limits

		<b>Ref.Method</b>
MOISTURE	max 1 %	IOCCC1(1952)

### Physical limits

Not specified.

### Ref.Method

### Microbiological limits

		<b>Ref.Method</b>
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
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

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

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	521 kcal	VITAMIN B5	PANTOIC ACID	0.963 mg
ENERGY VALUE	2,181 kJ	VITAMIN B5 (DV)		9.6 %
CALORIES FROM FAT	264 kcal	VITAMIN B6	PYRIDOXIN	0.031 mg
TOTAL PROTEIN	6.1 g	VITAMIN B6 (DV)		1.5 %
PROTEIN (DV)	12.2 %	VITAMIN B12	CYANO-COBALAMINE	0.387 µg
MILK PROTEIN	4.2 g	VITAMIN B12 (DV)		6.4 %
TOTAL CARBOHYDRATES	59.4 g	VITAMIN D	CALCIFEROL	1.130 µg
TOTAL CARBOHYDRATES (DV)	19.8 %	VITAMIN D (DV)		11.3 %
SUGARS (MONO+ DISACCHARIDES)	50.6 g	VITAMIN D (IU)		45
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.038 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		6.8 %
STARCH	6.4 g	VITAMIN E (IU)		3
TOTAL FAT	29.9 g	VITAMIN H	BIOTIN	0.002 mg
TOTAL FAT (DV)	46.0 %	VITAMIN H (DV)		0.6 %
SATURATED#FATTY#ACID	17.9 g	VITAMIN M	FOLIC ACID	6.442 µg
SATURATED#FATTY#ACID (DV)	89.3 %	VITAMIN M (DV)		1.6 %
#MONO#UNSATURATED#FATTY#ACID	9.5 g	SODIUM		1,067.6 mg
#POLY UNSATURATED#FATTY#ACID	1.1 g	SODIUM (DV)		44.5 %
TRANS FATTY ACID (TFA) TOTAL	0.3 g	VITAMIN C	L-ASCORBIC ACID	0.249 mg
CHOLESTEROL	15.7 mg	VITAMIN C (DV)		0.4 %
CHOLESTEROL (DV)	5.2 %	PHOSPHORUS		175.7 mg
ORGANIC ACIDS	0.39 g	PHOSPHORUS (DV)		22.0 %
DIETARY FIBRE	1.2 g	CALCIUM		179.4 mg
DIETARY FIBRE (DV)	5.0 %	CALCIUM (DV)		17.9 %
TOTAL ALKALOIDS	0.01 g	IRON		1.17 mg
ALCOHOL	0.00 g	IRON (DV)		6.5 %
POLY HYDROXYPHENOLS	0.03 g	MAGNESIUM		39.4 mg
VITAMIN A RETINOL	36.851 µg	MAGNESIUM (DV)		9.8 %
VITAMIN A (DV)	2.5 %	ZINC		0.63 mg
VITAMIN A (IU)	123	ZINC (DV)		4.2 %
PROVITAMIN A BETA-CAROTENE	2.083 µg	IODINE		2.60 µg

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VITAMIN B1	THIAMIN	0.068 mg	IODINE (DV)	1.7 %
VITAMIN B1 (DV)		4.5 %	CHLORIDE	1,426.35 mg
VITAMIN B2	RIBOFLAVIN	0.393 mg	POTASSIUM	315.1 mg
VITAMIN B2 (DV)		23.1 %	POTASSIUM (DV)	9.0 %
VITAMIN B3/PP	NIACIN/NICOTIN	0.044 mg	ASH CONTENT	2.89 g
VITAMIN B3 (DV)		0.2 %		

## 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™ Salted Caramel

## Indulgence can't get any sweeter than this.

Caramel chocolate Crispearls™ combine the richness of Callebaut®'s iconic milk chocolate with a dash of pure caramel and a crispy heart of toasted biscuit. They are great for snacking and adding an exciting finishing touch to your desserts or pastries.

Just sprinkle on top of a glazed cake, entremets or desserts to add your elegant touch of pure indulgence. Mixed into chocolate mousse, ice cream or bavarois, they add a crispy chocolaty texture to your desserts and remain crunchy.

## Description

Tiny, shiny pearls in caramel milk chocolate with a crunchy, toasted biscuit inside.



## Chocolate type

Flavoured

## 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

**30.3%**

MIN. COCOA

**84%**

CHOCOLATE

## Applications

### Confectionery

Chocolate clusters, Mendiants, Truffles



Adding texture



Decorating

### Patisserie & Dessert



Decorating

### Baking



Decorating

### Drinks



Decorating

### Ice Creams & Sorbets



Adding texture



Decorating

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## Available packagings