



CHK-N35ZECA-2B-U75

Product specification according to the legislation of USA

Product Specification

Legal denomination :	White chocolate with caramel taste
Certification	Certified HALAL
Commercial name :	Zephyr Caramel
Item :	CHK-N35ZECA-2B-U75

Typical composition

cocoa butter; sugar; whole milk powder; nonfat dry milk; whey powder (milk); caramelized sugar; soy lecithin (an emulsifier); natural vanilla flavor; salt

Delivery form

	EAN	Net weight
UC	3073419309719	2.500 KG
BOX	13073419309716	10.000 KG
Shape		Pistoles
Amount		2.5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		42BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	40.9 %	+/- 1.5	IOCCC14(1972)

Physical limits

	Ref.Method
Particle size : max. 8 % 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
E.COLI	absent/g	ISO16649-2



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Microbiological limits

Ref.Method

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

12 Month (s) after production date

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

ENERGY VALUE	582 kcal	VITAMIN B5	PANTOIC ACID	0.943 mg
ENERGY VALUE	2,437 kJ	VITAMIN B5 (DV)		9.4 %
CALORIES FROM FAT	362 kcal	VITAMIN B6	PYRIDOXIN	0.106 mg
TOTAL PROTEIN	9.1 g	VITAMIN B6 (DV)		5.3 %
PROTEIN (DV)	18.3 %	VITAMIN B12	CYANO-COBALAMINE	0.365 µg
MILK PROTEIN	9.1 g	VITAMIN B12 (DV)		6.1 %
TOTAL CARBOHYDRATES	46.4 g	VITAMIN D	CALCIFEROL	1.577 µg
TOTAL CARBOHYDRATES (DV)	15.5 %	VITAMIN D (DV)		15.8 %
SUGARS (MONO+ DISACCHARIDES)	45.3 g	VITAMIN D (IU)		63
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.901 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		9.7 %
STARCH	0.0 g	VITAMIN E (IU)		4
TOTAL FAT	40.9 g	VITAMIN H	BIOTIN	0.003 mg
TOTAL FAT (DV)	63.0 %	VITAMIN H (DV)		1.0 %
SATURATED#FATTY#ACID	24.8 g	VITAMIN M	FOLIC ACID	8.783 µg
SATURATED#FATTY#ACID (DV)	124.0 %	VITAMIN M (DV)		2.2 %
#MONO#UNSATURATED#FATTY#ACID	12.9 g	SODIUM		215.5 mg
#POLY UNSATURATED#FATTY#ACID	1.3 g	SODIUM (DV)		9.0 %
TRANS FATTY ACID (TFA) TOTAL	0.3 g	VITAMIN C	L-ASCORBIC ACID	0.600 mg
CHOLESTEROL	10.6 mg	VITAMIN C (DV)		1.0 %
CHOLESTEROL (DV)	3.5 %	PHOSPHORUS		238.1 mg
ORGANIC ACIDS	0.70 g	PHOSPHORUS (DV)		29.8 %
DIETARY FIBRE	0.0 g	CALCIUM		332.0 mg
DIETARY FIBRE (DV)	0.0 %	CALCIUM (DV)		33.2 %
TOTAL ALKALOIDS	0.00 g	IRON		0.16 mg
ALCOHOL	0.00 g	IRON (DV)		0.9 %
POLY HYDROXYPHENOLS	0.00 g	MAGNESIUM		14.3 mg
VITAMIN A RETINOL	15.270 µg	MAGNESIUM (DV)		3.6 %
VITAMIN A (DV)	1.0 %	ZINC		0.57 mg

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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VITAMIN A (IU)	51	ZINC (DV)	3.8 %
PROVITAMIN A BETA-CAROTENE	3.531 µg	IODINE	4.47 µg
VITAMIN B1 THIAMIN	0.112 mg	IODINE (DV)	3.0 %
VITAMIN B1 (DV)	7.5 %	CHLORIDE	197.67 mg
VITAMIN B2 RIBOFLAVIN	0.700 mg	POTASSIUM	477.6 mg
VITAMIN B2 (DV)	41.2 %	POTASSIUM (DV)	13.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.157 mg	ASH CONTENT	2.42 g
VITAMIN B3 (DV)	0.8 %		

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 37.1 %

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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ZÉPHYR™ CARAMEL 35%



Zéphyr™ 34% white chocolate is recognised worldwide by Chefs for its unique character, its delightful flavour of whole milk, with a slightly sweet taste and creamy texture.

Zéphyr™ Caramel 35% has all the characteristics of Zéphyr™ 34% but with real milky caramel flavour and mesmerising salty notes that remind you of Brittany's 'caramel au beurre salé'.

Composition

% CACAO

35

0% Cocoa Butter
0% Fat free cocoa

% MILK

30

6% Milk fat
26% Fat free milk

% FAT

39

35% Cocoa Butter
6% Milk fat

FLUIDITY

Very high fluidity

Application

Pastry Ganache



Mousse



Ganache filling



Molding



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