



CHD-N700COA-US-U77

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Semi-sweet chocolate
Certification	Certified HALAL
Commercial name :	OCOA
Item :	CHD-N700COA-US-U77

Typical composition

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

Q Fermentation# Program ingredients: Cocoa mass, cocoa powder (if present)

Cocoa Horizons Foundation. HORIZONS cocoa ingredients.

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	3073416100449	5.000 KG
BOX	13073416100446	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	40.2 %	+ /- 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



CHD-N700COA-US-U77

Product specification according to the legislation of USA

Microbiological limits

		Ref.Method
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 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	491 kcal	VITAMIN B5 PANTOIC ACID	0.583 mg
ENERGY VALUE	2,053 kJ	VITAMIN B5 (DV)	5.8 %
CALORIES FROM FAT	343 kcal	VITAMIN B6 PYRIDOXIN	0.073 mg
TOTAL PROTEIN	8.4 g	VITAMIN B6 (DV)	3.6 %
PROTEIN (DV)	16.8 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	48.3 g	VITAMIN D CALCIFEROL	1.777 µg
TOTAL CARBOHYDRATES (DV)	16.1 %	VITAMIN D (DV)	17.8 %
SUGARS (MONO+ DISACCHARIDES)	26.5 g	VITAMIN D (IU)	71
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	3.198 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)	10.7 %
STARCH	3.7 g	VITAMIN E (IU)	5
TOTAL FAT	40.2 g	VITAMIN H BIOTIN	0.000 mg
TOTAL FAT (DV)	61.9 %	VITAMIN H (DV)	0.0 %
SATURATED#FATTY#ACID	24.1 g	VITAMIN M FOLIC ACID	17.496 µg
SATURATED#FATTY#ACID (DV)	120.5 %	VITAMIN M (DV)	4.4 %
#MONO#UNSATURATED#FATTY#ACID	13.0 g	SODIUM	7.1 mg
#POLY UNSATURATED#FATTY#ACID	1.3 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	270.1 mg
ORGANIC ACIDS	1.13 g	PHOSPHORUS (DV)	33.8 %
DIETARY FIBRE	13.4 g	CALCIUM	47.1 mg
DIETARY FIBRE (DV)	53.4 %	CALCIUM (DV)	4.7 %
TOTAL ALKALOIDS	0.86 g	IRON	19.04 mg
ALCOHOL	0.00 g	IRON (DV)	105.8 %

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet 17401 TRITON SCHERTZ TX 78154

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



CHD-N700COA-US-U77

Product specification according to the legislation of USA

POLY HYDROXYPHENOLS	2.15 g	MAGNESIUM	170.4 mg
VITAMIN A RETINOL	15.959 µg	MAGNESIUM (DV)	42.6 %
VITAMIN A (DV)	1.1 %	ZINC	2.38 mg
VITAMIN A (IU)	53	ZINC (DV)	15.9 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.146 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	9.7 %	CHLORIDE	13.55 mg
VITAMIN B2 RIBOFLAVIN	0.146 mg	POTASSIUM	707.0 mg
VITAMIN B2 (DV)	8.6 %	POTASSIUM (DV)	20.2 %
VITAMIN B3/PP NIACIN/NICOTIN	1.080 mg	ASH CONTENT	1.92 g
VITAMIN B3 (DV)	5.4 %		

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

72.4 %



CHD-N700COA-US-U77

Product specification according to the legislation of USA

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).

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GaucheGourmet 17401 TRITON SCHERTZ TX 78154

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

OCA™ 70%



A distinctive dark chocolate with good cocoa taste and a hint of acidity.

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

BITTER

3.5

SOUR

1.5

FRUITY

2

WOODY

0.5

Composition

% CACAO

70

40% Cocoa Butter
31% Fat free cocoa

% FAT

39

40% Cocoa Butter
0% Milk fat

FLUIDITY

High fluidity

Pairing Tips

Paprika, Cinnamon, Vanilla, Jamaican Pepper, Cloves, Fleur De Sel, Blackcurrant, Pear, Apricot, Caramel, Sea Scallops, Malt Extract

Origin of beans

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

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GaucheGourmet™ 17401 TRITON SCHERTZ TX 78154

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