



M-9DBV-656

Product specification according to the legislation of USA

Product Specification

Legal denomination :	White confectioner's coating
Certification	RSPO MB #CU-RSPO SCC-818712
Commercial name :	PATE A GLACER IVOIRE
Item :	M-9DBV-656

Typical composition

sugar; hydrogenated vegetable fat (coconut and/or palm kernel); nonfat dry milk; soy lecithin (an emulsifier)

Delivery form

	EAN	Net weight
UC	3073419220021	5.000 KG
BOX	13073419220028	20.000 KG
Amount		5KG/UC
Amount per box/bag/each		4UC/BOX
Amount per pallet		32BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.1 %	+/- 1.5	IOCCC14(1972)

Physical limits

		Ref.Method
CASSON VISCOSITY	400 - 700 mPa.s	IOCCC46(2000) & 10(1973)
CASSON YIELD VALUE	max 3.00 Pa	IOCCC46(2000) & 10(1973)
Particle size : 4-8 % of the dry fatfree substance is >	30 microns.	IOCCC116(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

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

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	551 kcal	VITAMIN B5	PANTOIC ACID	0.691 mg
ENERGY VALUE	2,306 kJ	VITAMIN B5 (DV)		6.9 %
CALORIES FROM FAT	302 kcal	VITAMIN B6	PYRIDOXIN	0.056 mg
TOTAL PROTEIN	7.0 g	VITAMIN B6 (DV)		2.8 %
PROTEIN (DV)	14.0 %	VITAMIN B12	CYANO-COBALAMINE	0.440 µg
MILK PROTEIN	7.0 g	VITAMIN B12 (DV)		7.3 %
TOTAL CARBOHYDRATES	56.8 g	VITAMIN D	CALCIFEROL	0.005 µg
TOTAL CARBOHYDRATES (DV)	18.9 %	VITAMIN D (DV)		0.1 %
SUGARS (MONO+ DISACCHARIDES)	55.8 g	VITAMIN D (IU)		0
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	0.410 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		1.4 %
STARCH	0.0 g	VITAMIN E (IU)		1
TOTAL FAT	34.1 g	VITAMIN H	BIOTIN	0.003 mg
TOTAL FAT (DV)	52.5 %	VITAMIN H (DV)		0.9 %
SATURATED#FATTY#ACID	31.9 g	VITAMIN M	FOLIC ACID	6.395 µg
SATURATED#FATTY#ACID (DV)	159.6 %	VITAMIN M (DV)		1.6 %
#MONO#UNSATURATED#FATTY#ACID	0.3 g	SODIUM		74.4 mg
#POLY UNSATURATED#FATTY#ACID	0.2 g	SODIUM (DV)		3.1 %
TRANS FATTY ACID (TFA) TOTAL	0.1 g	VITAMIN C	L-ASCORBIC ACID	0.400 mg
CHOLESTEROL	0.7 mg	VITAMIN C (DV)		0.7 %
CHOLESTEROL (DV)	0.2 %	PHOSPHORUS		161.4 mg
ORGANIC ACIDS	0.44 g	PHOSPHORUS (DV)		20.2 %
DIETARY FIBRE	0.0 g	CALCIUM		182.9 mg
DIETARY FIBRE (DV)	0.0 %	CALCIUM (DV)		18.3 %
TOTAL ALKALOIDS	0.00 g	IRON		0.82 mg
ALCOHOL	0.00 g	IRON (DV)		4.5 %
POLY HYDROXYPHENOLS	0.00 g	MAGNESIUM		17.1 mg
VITAMIN A RETINOL	1.067 µg	MAGNESIUM (DV)		4.3 %
VITAMIN A (DV)	0.1 %	ZINC		0.67 mg

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VITAMIN A (IU)	4	ZINC (DV)	4.5 %
PROVITAMIN A BETA-CAROTENE	4.204 µg	IODINE	5.33 µg
VITAMIN B1 THIAMIN	0.068 mg	IODINE (DV)	3.6 %
VITAMIN B1 (DV)	4.5 %	CHLORIDE	162.87 mg
VITAMIN B2 RIBOFLAVIN	0.436 mg	POTASSIUM	267.1 mg
VITAMIN B2 (DV)	25.7 %	POTASSIUM (DV)	7.6 %
VITAMIN B3/PP NIACIN/NICOTIN	0.000 mg	ASH CONTENT	1.45 g
VITAMIN B3 (DV)	0.0 %		

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	0
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.

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 : None

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