



**CALLEBAUT**

ESTABLISHED 1911

## CEM-CC-MINIMIX-999

Product specification according to the legislation of USA

### Product Specification

**Legal denomination :** Cereals coated with milk chocolate  
**Item :** CEM-CC-MINIMIX-999

### Typical composition

crisped cereals (rice flour, sugar, salt, cocoa butter); Semi-sweet chocolate 25.5% (*unsweetened chocolate; sugar; cocoa butter; milkfat; soy lecithin (an emulsifier); natural vanilla flavor*) ; Milk chocolate flavored confectionery 19.0% (*sugar; cocoa butter; whole milk powder; unsweetened chocolate; whey powder (milk); soy lecithin (an emulsifier); natural flavor(s); natural vanilla flavor*) ; White confectioner's coating 19.0% (*sugar; cocoa butter; whole milk powder; whey powder (milk); soy lecithin (an emulsifier); natural vanilla flavor*) ; glucose syrup; sugar; confectioner's glaze (*arabic gum*); modified corn starch; coconut oil

### Possible allergen cross contact during processing

May contain : Egg products, Tree nuts, gluten

### Delivery form

	EAN	Net weight
UC	5410522519655	0.425 KG
BOX	5410522517927	4.250 KG
Shape		Enrobed pcs
Amount		0.425KG/UC
Amount per box/bag/each		10UC/BOX
Amount per pallet		84BOX/PAL

### Chemical limits

MOISTURE	max 1 %
----------	---------

### Ref.Method

IOCCC1(1952)

### Physical limits

Not specified.

### Ref.Method

### Microbiological limits

TOTAL PLATE COUNT (CC)	max 5,000/g
YEASTS	max 50/g
MOULDS	max 50/g

### Ref.Method

ISO4833

ISO7954

ISO7954

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GauchtGourmet**™ 17401 TRITON SCHERTZ TX 78154

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



**CALLEBAUT**

ESTABLISHED 1911

# CEM-CC-MINIMIX-999

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

12 Month (s) after production date

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

ENERGY VALUE	463 kcal	VITAMIN B5	PANTOIC ACID	0.562 mg
ENERGY VALUE	1,938 kJ	VITAMIN B5 (DV)		5.6 %
CALORIES FROM FAT	177 kcal	VITAMIN B6	PYRIDOXIN	0.030 mg
TOTAL PROTEIN	5.8 g	VITAMIN B6 (DV)		1.5 %
PROTEIN (DV)	11.6 %	VITAMIN B12	CYANO-COBALAMINE	0.176 µg
MILK PROTEIN	1.7 g	VITAMIN B12 (DV)		2.9 %
TOTAL CARBOHYDRATES	70.2 g	VITAMIN D	CALCIFEROL	0.770 µg
TOTAL CARBOHYDRATES (DV)	23.4 %	VITAMIN D (DV)		7.7 %
SUGARS (MONO+ DISACCHARIDES)	37.6 g	VITAMIN D (IU)		31
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	1.426 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		4.8 %
STARCH	28.2 g	VITAMIN E (IU)		2
TOTAL FAT	20.3 g	VITAMIN H	BIOTIN	0.001 mg
TOTAL FAT (DV)	31.3 %	VITAMIN H (DV)		0.3 %
SATURATED#FATTY#ACID	12.1 g	VITAMIN M	FOLIC ACID	5.925 µg
SATURATED#FATTY#ACID (DV)	60.7 %	VITAMIN M (DV)		1.5 %
#MONO#UNSATURATED#FATTY#ACID	6.5 g	SODIUM		334.0 mg
#POLY UNSATURATED#FATTY#ACID	0.7 g	SODIUM (DV)		13.9 %
TRANS FATTY ACID (TFA) TOTAL	0.2 g	VITAMIN C	L-ASCORBIC ACID	0.142 mg
CHOLESTEROL	8.9 mg	VITAMIN C (DV)		0.2 %
CHOLESTEROL (DV)	3.0 %	PHOSPHORUS		145.5 mg
ORGANIC ACIDS	0.42 g	PHOSPHORUS (DV)		18.2 %
DIETARY FIBRE	3.0 g	CALCIUM		83.4 mg
DIETARY FIBRE (DV)	12.2 %	CALCIUM (DV)		8.3 %
TOTAL ALKALOIDS	0.15 g	IRON		4.09 mg
ALCOHOL	0.00 g	IRON (DV)		22.7 %

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GauchtGourmet** 17401 TRITON SCHERTZ TX 78154

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



**CALLEBAUT**

ESTABLISHED 1911

# CEM-CC-MINIMIX-999

Product specification according to the legislation of USA

POLY HYDROXYPHENOLS	0.38 g	MAGNESIUM	53.1 mg
VITAMIN A RETINOL	14.947 µg	MAGNESIUM (DV)	13.3 %
VITAMIN A (DV)	1.0 %	ZINC	0.66 mg
VITAMIN A (IU)	50	ZINC (DV)	4.4 %
PROVITAMIN A BETA-CAROTENE	2.910 µg	IODINE	1.50 µg
VITAMIN B1 THIAMIN	0.054 mg	IODINE (DV)	1.0 %
VITAMIN B1 (DV)	3.6 %	CHLORIDE	48.48 mg
VITAMIN B2 RIBOFLAVIN	0.204 mg	POTASSIUM	328.9 mg
VITAMIN B2 (DV)	12.0 %	POTASSIUM (DV)	9.4 %
VITAMIN B3/PP NIACIN/NICOTIN	0.192 mg	ASH CONTENT	1.67 g
VITAMIN B3 (DV)	1.0 %		

## Additional allergens and other information

MILK PRODUCTS (EXCL. LACTITOL)	1	HAZELNUTS, ALMONDS	1
LACTOSE	1	OTHER NUTS *	0
EGGS AND PRODUCTS THEREOF	1	HAZELNUT OIL, ALMOND OIL	1
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

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GauchtGourmet** 17401 TRITON SCHERTZ TX 78154

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



**CALLEBAUT**

ESTABLISHED 1911

**CEM-CC-MINIMIX-999**

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

#### **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](mailto:INFO@GAUCHOGOURMET.COM)

## Mini Chocolate Crispearls™

### A mix of truly tiny chocolate pearls with a crispy heart.

Here's comes a playful mix of miniature pearls in dark, milk and white chocolate coated around a tiny toasted biscuit. They're great for snacking – resist you can – and for the decoration of drinks, desserts, cakes and pastries.

Mini Chocolate Crispearls™ come in a handy sprinkler for you to top off your glazed cakes, pastries, cream-topped drinks or desserts with one twist. Mixed into chocolate mousse, ice cream or bavaois, they add a crispy chocolate texture to your desserts and remain deliciously crunchy.

### Description

A mix of miniature dark, milk and white chocolate pearls with a heart of crunchy, toasted biscuit.



### Composition

**63.5%**

CHOCOLATE

### Shape

pearls

### How to use

Sprinkle on drinks and desserts as decoration.

Mix into mousse, ice cream, etc. to texturise.

### Main features

Chocolate indulgence and lovely crisp in one.

### Available packagings