



# CHD-S65INAY-US-U77

Product specification according to the legislation of USA

## Product Specification

Legal denomination :	Semi-sweet chocolate
Certification	Certified HALAL
Commercial name :	INAYA
Item :	CHD-S65INAY-US-U77

## Typical composition

unsweetened chocolate; sugar; cocoa powder; 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	3073416100760	5.000 KG
BOX	13073416100767	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	33.0 %	+ /- 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

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GauchtGourmet**™ 17401 TRITON SCHERTZ TX 78154

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### 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	448 kcal	VITAMIN B5 PANTOIC ACID	0.618 mg
ENERGY VALUE	1,874 kJ	VITAMIN B5 (DV)	6.2 %
CALORIES FROM FAT	277 kcal	VITAMIN B6 PYRIDOXIN	0.077 mg
TOTAL PROTEIN	8.9 g	VITAMIN B6 (DV)	3.9 %
PROTEIN (DV)	17.8 %	VITAMIN B12 CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)	0.0 %
TOTAL CARBOHYDRATES	54.8 g	VITAMIN D CALCIFEROL	1.446 µg
TOTAL CARBOHYDRATES (DV)	18.3 %	VITAMIN D (DV)	14.5 %
SUGARS (MONO+ DISACCHARIDES)	31.8 g	VITAMIN D (IU)	58
POLYOLS	0.0 g	VITAMIN E ALPHA-TOCOPHEROL	2.613 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)	8.7 %
STARCH	4.0 g	VITAMIN E (IU)	4
TOTAL FAT	33.0 g	VITAMIN H BIOTIN	0.000 mg
TOTAL FAT (DV)	50.7 %	VITAMIN H (DV)	0.0 %
SATURATED#FATTY#ACID	19.7 g	VITAMIN M FOLIC ACID	16.846 µg
SATURATED#FATTY#ACID (DV)	98.6 %	VITAMIN M (DV)	4.2 %
#MONO#UNSATURATED#FATTY#ACID	10.7 g	SODIUM	7.6 mg
#POLY UNSATURATED#FATTY#ACID	1.1 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	286.5 mg
ORGANIC ACIDS	1.20 g	PHOSPHORUS (DV)	35.8 %
DIETARY FIBRE	14.2 g	CALCIUM	50.0 mg
DIETARY FIBRE (DV)	56.6 %	CALCIUM (DV)	5.0 %
TOTAL ALKALOIDS	0.91 g	IRON	20.46 mg
ALCOHOL	0.00 g	IRON (DV)	113.7 %

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POLY HYDROXYPHENOLS	2.28 g	MAGNESIUM	180.8 mg
VITAMIN A RETINOL	12.927 µg	MAGNESIUM (DV)	45.2 %
VITAMIN A (DV)	0.9 %	ZINC	2.52 mg
VITAMIN A (IU)	43	ZINC (DV)	16.8 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.154 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	10.3 %	CHLORIDE	14.43 mg
VITAMIN B2 RIBOFLAVIN	0.154 mg	POTASSIUM	761.3 mg
VITAMIN B2 (DV)	9.1 %	POTASSIUM (DV)	21.8 %
VITAMIN B3/PP NIACIN/NICOTIN	1.145 mg	ASH CONTENT	2.04 g
VITAMIN B3 (DV)	5.7 %		

### 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 67.0 %

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## **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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# INAYA™ 65%



An intense cocoa taste with a good balance between bitterness and acidic notes.

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](http://www.toutelapuretedelanature.com)

## Taste profile

COCOA FLAVOUR

4

ROASTED

2

BITTER

4

SOUR

1

SPICY

0.5

FRUITY

1.5

WOODY

0.5

FLORAL

0.5

## Composition

% CACAO

**65**

33% Cocoa Butter

33% Fat free cocoa

% FAT

**32**

33% Cocoa Butter

0% Milk fat

**FLUIDITY**

Low fluidity

## Pairing Tips

Vanilla, Ginger Bread, Cardamom, Coconut, Lime, Mango, Lemon, Candied Orange, Maydie/ Fortified Red Wine, Bordeaux, Honey, Hazelnuts, Truffle Oil, Meat (Red), Bread, Sourdough Bread, Rice Pudding

## Origin of beans

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

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