



CALLEBAUT

ÉTABLISSEMENT 1911

CHD-X5226P-E0-X71

Product specification according to the legislation of USA

Product Specification

Legal denomination :	Ground semi-sweet chocolate
Item :	CHD-X5226P-E0-X71

Typical composition

sugar; unsweetened chocolate; cocoa powder
Growing Great Chocolate ingredients: Cocoa

Possible allergen cross contact during processing

May contain : Milk

Delivery form

	EAN	Net weight
UC	5410522545999	1.000 KG
BOX	5410522545982	6.000 KG
Shape		Powder
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		54BOX/PAL

Chemical limits

			Ref.Method
MOISTURE	max 2 %		IOCCC1(1952)
TOTAL FAT CONTENT	26.1 %	+ /- 1.5	IOCCC14(1972)
FLAVANOLS (DP1-10)	0.52% (min 0.50%)		np-HPLC

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
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832



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Microbiological limits

Ref.Method

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

18 Month (s) after production date

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

ENERGY VALUE	437 kcal	VITAMIN B5	PANTOIC ACID	0.463 mg
ENERGY VALUE	1,829 kJ	VITAMIN B5 (DV)		4.6 %
CALORIES FROM FAT	218 kcal	VITAMIN B6	PYRIDOXIN	0.058 mg
TOTAL PROTEIN	6.8 g	VITAMIN B6 (DV)		2.9 %
PROTEIN (DV)	13.6 %	VITAMIN B12	CYANO-COBALAMINE	0.000 µg
MILK PROTEIN	0.0 g	VITAMIN B12 (DV)		0.0 %
TOTAL CARBOHYDRATES	64.6 g	VITAMIN D	CALCIFEROL	1.160 µg
TOTAL CARBOHYDRATES (DV)	21.5 %	VITAMIN D (DV)		11.6 %
SUGARS (MONO+ DISACCHARIDES)	47.7 g	VITAMIN D (IU)		46
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	2.073 mg
POLYDEXTROSE	0.00 g	VITAMIN E (DV)		6.9 %
STARCH	3.0 g	VITAMIN E (IU)		3
TOTAL FAT	26.1 g	VITAMIN H	BIOTIN	0.000 mg
TOTAL FAT (DV)	40.1 %	VITAMIN H (DV)		0.0 %
SATURATED#FATTY#ACID	15.7 g	VITAMIN M	FOLIC ACID	12.356 µg
SATURATED#FATTY#ACID (DV)	78.4 %	VITAMIN M (DV)		3.1 %
#MONO#UNSATURATED#FATTY#ACID	8.5 g	SODIUM		5.8 mg
#POLY UNSATURATED#FATTY#ACID	0.7 g	SODIUM (DV)		0.2 %
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		216.0 mg
ORGANIC ACIDS	0.91 g	PHOSPHORUS (DV)		27.0 %
DIETARY FIBRE	10.2 g	CALCIUM		37.8 mg
DIETARY FIBRE (DV)	40.9 %	CALCIUM (DV)		3.8 %
TOTAL ALKALOIDS	0.69 g	IRON		16.06 mg
ALCOHOL	0.00 g	IRON (DV)		89.2 %
POLY HYDROXYPHENOLS	1.88 g	MAGNESIUM		136.3 mg
VITAMIN A	10.369 µg	MAGNESIUM (DV)		34.1 %
RETINOL				

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 (DV)	0.7 %	ZINC	1.90 mg
VITAMIN A (IU)	35	ZINC (DV)	12.7 %
PROVITAMIN A BETA-CAROTENE	0.000 µg	IODINE	0.00 µg
VITAMIN B1 THIAMIN	0.116 mg	IODINE (DV)	0.0 %
VITAMIN B1 (DV)	7.7 %	CHLORIDE	11.23 mg
VITAMIN B2 RIBOFLAVIN	0.116 mg	POTASSIUM	599.5 mg
VITAMIN B2 (DV)	6.8 %	POTASSIUM (DV)	17.1 %
VITAMIN B3/PP NIACIN/NICOTIN	0.863 mg	ASH CONTENT	1.59 g
VITAMIN B3 (DV)	4.3 %		

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**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	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	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 51.6 %

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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Ground Dark Chocolate

100% Finest Belgian chocolate for perfect chocolate drinks.

Callebaut® Ground Chocolate – Dark is 100% Belgian chocolate, unconched and low-processed to create wonderful chocolate drinks and shakes with a full-bodied, rich and solid taste.

Perfectly soluble in hot dairy and non-dairy milks, Ground Chocolate – Dark combines the wealth of authentic and overwhelming chocolate taste with great convenience in serving for busy bars and baristas. It easily steams up, together with milk and creates a wonderfully frothy cup of pure indulgence.

Each cup is a great source of cocoa flavanols – naturally preserved through very delicate processing of the cocoa beans – to lift our spirits with a boost of happiness and positive energy.

Cocoa Horizons Foundation

The Finest Belgian Chocolate needs the finest cocoa beans. Today and tomorrow. For every pack of Finest Belgian Chocolate you buy, we reinvest a part in sustainable cocoa farming through the Cocoa Horizons Foundation.

Description

For drinks with a solid, full bodied and intense chocolate taste with rich mouth feel.

How to use

Dose and steam up with milk for perfect taste and froth.

Or Chill with ice cubes after steaming for refreshing summer drinks.

Composition

% MIN. COCOA

50.1

% COCOA BUTTER **26.1**

25.5 % FAT FREE COCOA

% MIN. MILK

0

Main features

Genuine Belgian drinking chocolate

% FAT

26.1

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