Cacao Barry

12568 - 41% Milk Chocolate Pistoles Alunga

A slightly sweet milk chocolate with a dominant taste of cocoa and milk. A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q-fermentation. Composition 41% Cacao 24%milk 35%fat Cacao Barry® continues the quest for pure chocolate taste. With Pureté, we shed a new light on chocolate. ...



MARKETING

Cacao Barry Alunga sweet milk couverature 41% Cacao produced in France ocoa beans using the new Q-FermentationTM method, yielding beans of an exceptional purity. With ALUNGATM, OCOATM, INAYATM, and EXCELLENCE, you will release a pure, more intense taste in your creations.

Nutrition Facts

50 Servings per container

Serving Size **100.0 GR**

Amount Per Serving

Calories **526**

	% Daily Value*
Total Fat 36.7 g	**47%**
Saturated Fat 22 g	**110.1%**
Trans Fat 0.3 g	
Cholesterol 17.7 mg	**5.9%**
Sodium 97.3 mg	**4.2%**
Total Carbohydrates 49.3 g	**17.9%**
Dietary Fiber 4.6 g	**16.4%**
Total Sugars 41 g	
Includes 30.4 g Added Sugars	**61%**
Protein 10.3 g	
Vitamin D 56 mcg	7%
Calcium 249.4 mg	19.2%
Iron 7.41 mg	41.2%
Potassium 612.8 mg	13%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
chmq41alun	13073416295937	4/5 KG

Brand	Brand Owner	GPC Description
Cacao Barry	Barry Callebaut USA LLC	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
45.41 LBR	45.41 LBR	No	France	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13 INH	10.4 INH	20.5 INH	1.6 FTQ	06x05	351 Days	60 FAH / 77 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.Storage Temperature : 12 - 20 °C / 54 - 68 °F---UNIT UPC: 3073416295930---

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

sugar; unsweetened chocolate; cocoa butter; whole milk powder; nonfat dry milk; soy lecithin; natural vanilla flavor

Cacao Barry

12568 - 41% Milk Chocolate Pistoles Alunga

A slightly sweet milk chocolate with a dominant taste of cocoa and milk. A "new generation" chocolate with a pure and intense taste of cocoa, thanks to the new and unique method of fermentation : the Q-fermentation. Composition 41% Cacao 24%milk 35%fat Cacao Barry® continues the quest for pure chocolate taste. With Pureté, we shed a new light on chocolate. ...

PREPARATION & COOKING SUGGESTIONS

instructions on package

SERVING SUGGESTIONS

instructions on packaging

MORE INFORMATION