

# 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 Puret , we shed a new light on chocolate. ...



## MARKETING

Cacao Barry Alunga sweet milk couverture 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	TlxHI	Shelf Life	Storage Temp From/To
13 INH	10.4 INH	20.5 INH	1.6 FTQ	06x05	135 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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

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

Cacao Barry

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### PREPARATION & COOKING SUGGESTIONS

instructions on package

### SERVING SUGGESTIONS

instructions on packaging

### MORE INFORMATION