

## GALLICHOCO

### GENERAL CHARACTERISTICS

|                             |                                               |
|-----------------------------|-----------------------------------------------|
| <b>Physical aspect</b>      | Dark brown powder                             |
| <b>Organoleptic aspects</b> | Odor / Flavour : Typical malt flavour         |
| <b>Composition</b>          | Malted barley flour and extract, carob powder |

### DESCRIPTION

|                              |                                                                                                                                              |
|------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Function / Properties</b> | <ul style="list-style-type: none"> <li>• Partial replacement of cocoa</li> <li>• Colouring properties</li> <li>• Flavour enhancer</li> </ul> |
| <b>Applications</b>          | Allows to replace up to 70% of the cocoa powder in products like sponge cakes, macaroon shells, pound cakes, shortbreads...                  |
| <b>Dosage</b>                | Up to 70% of cocoa powder                                                                                                                    |

### RECIPE

#### Cocoa sponge cake

|                    |                                                                                                                                                                                                                                                                          |
|--------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Ingredients</b> | <ul style="list-style-type: none"> <li>➤ 50% whole eggs</li> <li>➤ 25% sugar</li> <li>➤ 20.8% T45 flour</li> <li>➤ <b>3.1% Gallichoco</b></li> <li>➤ 1.1% cocoa powder</li> </ul>                                                                                        |
| <b>Process</b>     | <ul style="list-style-type: none"> <li>➤ Beating whole eggs and sugar until it forms a ribbon</li> <li>➤ Gently incorporate the flour, Gallichoco and the sifted cocoa</li> <li>➤ Pour into an 18 cm lined tart ring.</li> <li>➤ Bake at 160°C for 25 minutes</li> </ul> |

#### Cocoa shortbread

|                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Ingredients</b> | <ul style="list-style-type: none"> <li>➤ 35.6% T45 flour</li> <li>➤ 4.5% cocoa</li> <li>➤ <b>4.5% Gallichoco</b></li> <li>➤ 17% icing sugar</li> <li>➤ 5.7% almond powder</li> <li>➤ 0.4% salt</li> <li>➤ 22.8% butter (82% fat)</li> <li>➤ 9.5% whole eggs</li> </ul>                                                                                                                                                                                                           |
| <b>Process</b>     | <ul style="list-style-type: none"> <li>➤ Mix the powders and butter with the standmixer (use the paddle attachment) to obtain a sandy texture</li> <li>➤ Once the dough is smooth, add the eggs and mix until homogeneous</li> <li>➤ Spread between 2 baking sheets until you reach a thickness of 3 mm and refrigerate.</li> <li>➤ Shape the tart crusts into the tart rings and bake at 150°C for 15 minutes for blind baking or 25-30 minutes for complete baking.</li> </ul> |

| NUTRITIONAL INFORMATION FOR 100G |                      |
|----------------------------------|----------------------|
| Energy Value                     | 339 kcal / 1427.3 kJ |
| Carbohydrates                    | 60.8 g               |
| - Sugars                         | 8.8 g                |
| Fat                              | 1.3 g                |
| - Saturated Fatty Acid           | 0.4 g                |
| Protein                          | 10.1 g               |
| Fibers                           | 30.2 g               |

| ALLERGENS                              |                                                                     |                                                                     |
|----------------------------------------|---------------------------------------------------------------------|---------------------------------------------------------------------|
|                                        | Presence                                                            | Cross Contamination                                                 |
| Peanuts and products thereof           | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Celery and products thereof            | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Cereals, gluten and products thereof   | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Crustaceans and products thereof       | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Tree nuts and products thereof         | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Sesames seeds and products thereof     | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Molluscs and products thereof          | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Mustard and products thereof           | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Milk and milk products                 | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Lupin and products thereof             | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Eggs and products thereof              | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Fish and products thereof              | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Soya and products thereof              | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Sulphur dioxide and sulphites > 10 ppm | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |

| REGULATORY DATA |                                                                                                                                                                             |
|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GMO             | Referring to regulation (EC) N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance. |
| Ionization      | The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.                                                                 |
| Nanoparticles   | The product isn't produced with nanotechnology, and don't contain any Nanomaterials within the meaning of regulation (EC) N° 1169/2011.                                     |



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

| DIET       |              |           |
|------------|--------------|-----------|
|            | Suitable for | Certified |
| Halal      | X            |           |
| Kasher     | X            |           |
| Vegetarian | X            |           |
| Vegan      | X            |           |

| PACKAGING / STORAGE |                                                                          |
|---------------------|--------------------------------------------------------------------------|
| Packaging           | 150 g and 1 Kg net plastic tin – 25Kg net bag                            |
| Storage conditions  | Store under cool and dry conditions, in its unopened original packaging. |
| Shelf life          | 24 months in its original and unopened packaging                         |

|                     |               |              |               |
|---------------------|---------------|--------------|---------------|
| <b>CODE ARTICLE</b> | 150 g ⇒ 10318 | 1 Kg ⇒ 10317 | 25 Kg ⇒ 10316 |
|---------------------|---------------|--------------|---------------|

*We reserve the right to modify this data according to the evolution of our products.*

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