



PRODUCT CODE : 4661

DARK CHOCOLATE

NAME : EQUATORIALE NOIRE

INVOICE NAME : EQUATORIALE NOIRE 55% FEVE 3KG

Special for coating

CERTIFICATE OF ANALYSIS

Product informations

Batch number (refer to the packaging) :

Best-before Date (refer to the packaging) :

Manufacturing date (refer to the packaging) :

Microbiological characteristics

Microorganisms		Method
Mesophilic aerobic microorganisms :	< 5 000 germs per g	NF EN ISO 4833-1*
Coliforms 30°C :	< 100 germs per g	NF V08-050*
<i>Escherichia coli</i> :	< 1 germ per g	NF ISO16649-2*
<i>Bacillus cereus</i> :	< 10 germs per g	BKR 23/06-02/10
Staphylococci in coagulase be positive 37°C :	< 10 germs per g	NF V08-057-1*
Salmonella :	Absence in 25g	MSRV 12/05-464 Validée NF ISO 16140*
<i>Listeria monocytogenes</i> :	Absence in 25g	AES 10/03-09/00*
Yeasts and moulds :	< 50 germs per g	NF V08-059*

The analysis laboratory is appointed by the COFRAC for marked analysis "**".

Heavy metals

Type of product	LEAD		CADMIUM	
	Frequency of analysis	Maximum values	Frequency of analysis	Maximum values
Cocoa beans	/	/	11 analyses a year	0,8 mg / kg
Dark chocolate couverture	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Pralinés	1 analyse a year	0,02 mg / kg	/	/
Other products with chocolate and with ingredients : DRIED FRUIT	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Other products with chocolate and with ingredients : BISCUIT	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Other products with chocolate and with ingredients : DRIED TROPICAL FRUITS	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Other products with chocolate and with ingredients : SPICES / TEA / AROMATIC HERBS	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg

Up to date, there is no european standards regarding contamination of chocolate products by heavy metals.

We apply a surveillance monitoring program on our products, this under control of an external COFRAC accredited laboratory (european rules).

Health certificate

We certify that chocolate and confectionery products made and sold by : VALRHONA - 14, avenue du Président Roosevelt - 26602 Tain l'Hermitage Cedex France

- are in a total agreement with the effective European Directive 2000/36/CE of European Parliament and Council of 23/06/2000 relative to cocoa and chocolate products for human consumption, which has come into effect on 3rd August 2003;
 - are in a total agreement with the effective European Directive 2000/13/CE of the European Parliament and the Council "Labelling, Presentation and advertising concerning food products";
 - are in a total agreement with the general obligations of the business of food products as well as the general prescriptions of the food legislation defined in the regulation CE N°178/2002 of the European Parliament and the Council;
 - do not contain origin of pig and dioxin, are GMO free and non ionized;
 - do not contain any ingredients which, according to our latest knowledge, could be harmful to the public health;
 - are safe for use and fit for human consumption and are produced to the highest standards of safety.
- Finally, the activity of the company is not subjected to the approval of the Direction of the Veterinarian Services.

PRODUCT INFORMATION

Legal name & Ingredients list

Dark chocolate couverture (55% cocoa minimum, pure cocoa butter).

Ingredients: sugar, cocoa beans, cocoa butter, emulsifier (SOYA lecithin), natural vanilla extract. This product may contain traces of nuts, milk and egg proteins, and gluten.

Description

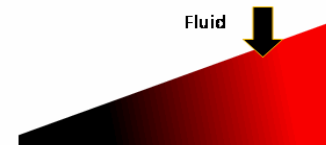
Equatoriale Noire is renowned for its balanced taste and its ease of use.

Humidity : < 1,5%

Unitarian weight : 3,3 g +/- 0,3 g

Naked product dimensions : 35,5 x 21,5 x 6,0 mm (for information purposes)

Fineness : 15 µm maximum



Nutritional values - For 100 g

Energy :

562 kcal
2339 kJ

Fat of which :	38 g	Salt :	0,02 g
saturates :	23 g	Sodium :	0,01 g
trans :	0 g	Fibre :	7,7 g
cholesterol :	3,4 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	46 g	Vitamin A :	10,5 µg
sugars :	44 g	Vitamin C :	0,50 mg
starch :	<0,5 g	Calcium :	40,0 mg
polyols :	<0,5 g	Iron :	4,3 mg
Protein :	6,0 g		

Applications

Chocolate drinks		Moulding	
Decorations		Mousses	
Coating		Glazes	
Chocolates Ganache		Sauces	
Ganache Pâtisserie		Cremeux	
Ice creams & sorbets			

Recommended
 Possible


Packaging

PRODUCT :

Presentation : 3 kg beans bag
Sales unit : 3 kg beans bag
Full carton : 3 kg beans bag x 3

**PRIMARY PACKAGING :****EAN code :** 3395321046613

Type	Material	Unitarian packaging weight	Dimensions (in cm)	Net weight
Bag	Film (PE + metallic PE + PET)	29 g +/- 10%	11.00 x 19.00 x 25.00	3,0 kg +/- 30 g

SECONDARY PACKAGING :**EAN code :** 3395324046610

Cardboard	Cardboard	358 g +/- 10%	35.40 x 21.40 x 29.50	9,0 kg
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LABELLING :

Best before date :	MM-YYYY (M=Month ; Y=Year)		
Batch number :	LXXXYYZZ	XXX	} Internal codes
		ZZ	
		YY	Production year
Manufacturing date :	P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)		

We certify that primary packagings used for chocolates and chocolate confectionery items we market are in a total agreement with the effective European Regulation relative on materials and articles intended to come into contact with food.

**Preservation**

Conditions of preservation before opening : In a dry place where temperature is maintained at 16-18°C / 60-64°F

Best-before Date : 14 month(s)

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be : 8 month(s) minimum

Conditions of preservation and Best-before date after opening :

Close hermetically the product to protect its properties and store it between 16 and 18°C

The product preserved according to our recommendations behaves up to the best-before date registered on the packaging

**Composition**

sugar	43,3%	<i>Rounded values</i>
cocoa beans	41,4%	
cocoa butter	14,8%	
emulsifier	0,41%	
SOYA lecithin	0,41%	
natural vanilla extract	0,02%	
	56,3% of Cocoa	

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
10/12/2014

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