



PRODUCT CODE : 4662

MILK CHOCOLATE

NAME : EQUATORIALE LACTEE

INVOICE NAME : EQUATORIALE LACTEE 35% 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

Milk chocolate couverture (35% cocoa minimum, pure cocoa butter).

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

Description

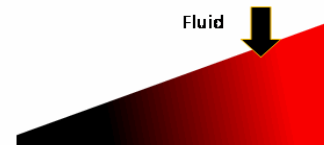
Equatoriale lactée 35% is the chocolate of excellence both for the smoothness of its taste and for its colour.

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 : 16 µm maximum



Nutritional values - For 100 g

Energy :

567 kcal
2365 kJ

Fat of which :	36 g	Salt :	0,14 g
saturates :	23 g	Sodium :	0,06 g
trans :	0 g	Fibre :	1,4 g
cholesterol :	14 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	53 g	Vitamin A :	40,2 µg
sugars :	50 g	Vitamin C :	0,50 mg
starch :	<0,5 g	Calcium :	180 mg
polyols :	<0,5 g	Iron :	0,94 mg
Protein :	6,5 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 : 3395321046620



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 : 3395324046627

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 :	<table border="0"> <tr> <td>LXXXYYZZ</td> <td>XXX</td> <td rowspan="3">} Internal codes</td> </tr> <tr> <td></td> <td>ZZZ</td> </tr> <tr> <td></td> <td>YY</td> <td>Production year</td> </tr> </table>	LXXXYYZZ	XXX	} Internal codes		ZZZ		YY	Production year
LXXXYYZZ	XXX	} Internal codes							
	ZZZ								
	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 : 12 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 butter	29,2%	
whole MILK powder	19,1%	
cocoa beans	8,0%	
emulsifier	0,40%	
SOYA lecithin	0,40%	
natural vanilla extract	0,02%	
	37,2% of Cocoa	

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
10/12/2014



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