



PRODUCT CODE 12789 **Bâtons P.P.**
NAME BÂTON DE CHOCOLAT
NOIR
INVOICE NAME CHOCOLATE STICKS 55% 5,5GR

ANALYSIS CERTIFICATE

Article informations

Batch number (refer to the packaging) :
Best-before Date (refer to the packaging) :
Manufacturing date (refer to the packaging) :

Microbiological characteristics

Microorganisms	Method
Salmonella* : Not detected in 25g	BKR 23/07-10/11

The analysis laboratory is appointed by the COFRAC for marked analysis « * »

Heavy metals

Type of product	Lead
Dark chocolate couverture (55% cocoa minimum, pure cocoa butter).	Maximum values 0.3 mg/kg

Health certificate

We certify that our products:

- 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 Regulation 1169/2011 of European Parliament concerning consumer information on food products;
- are in a total agreement with the effective Regulation 488/2014 of European Parliament concerning maximum levels of cadmium in foodstuffs; - 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 non-ionized and GMO free (in accordance with European regulations 1829/2003 and 1830/2003);
- 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.
- are free from radioactive elements, in accordance with the food safety standards of the European Community;
- the primary packaging used for packaging meets the requirements of the European regulations in force relating to materials and articles intended to come into contact with foodstuffs.

Finally, the activity of the company is not subjected to the approval of the Direction of the Veterinarian Services.

PRODUCTION INFORMATION

Description

55% Dark Chocolate Sticks are made with premium chocolate specifically designed to deliver powerful cocoa taste in pastries. Completely stable for baking.

Legal name & Ingredients list

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

Ingredients list:

sugar, cocoa beans, cocoa butter, emulsifier: SOY lecithin, natural vanilla extract

Milk (Made in a facility that uses milk).

Allergens

Contains:

soya

May contain:

gluten, nuts, milk

Composition

sugar 43.38%

cocoa beans 41.4%

cocoa butter 14.8%

emulsifier: SOY lecithin 0.4%

natural vanilla extract 0.02%

Nutritional values for 100 g

<i>Energy kcal</i>	562	kcal/100g
<i>Energy kJ</i>	2,339	kJ/100g
<i>Protein</i>	6	g/100g
<i>Fat</i>	38	g/100g
<i>of which cholesterol</i>	3.35	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	23	g/100g
<i>of which monounsaturated fats</i>	5	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	46	g/100g
<i>of which sugars</i>	44	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	7.7	g/100g
<i>Salt</i>	0.02	g/100g
<i>Sodium</i>	0.01	g/100g
<i>Calcium</i>	40	mg/100g
<i>Iron</i>	4.3	mg/100g
<i>Vitamin A</i>	10.5	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	403	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.25	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	578	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	43	g/100g

Characteristics

Unit size	79,6*14,9*6,9 mm
Content of cocoa butter added	15 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	56 %
Customs code	1806329000
Geographic origin	France

Preservation

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

Minimum durability date 18 months

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

8 month(s) minimum

Durability and storage conditions after opening :

After use, close hermetically the product to protect its properties and store him in the temperatures recommended up to the best-before date registered on the packaging.

Labeling templates

Best before date : MM-YYYY (M=Month ; Y=Year) Batch number : LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)

CONDITIONING

Description of packaging

1,6 kg box

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard Tray Small cushion Adhesive tape Label				Cardboard Label Adhesive tape			
EAN unit		3395328183977		EAN package		3395328185971	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	xx	1600	1727.1	6	0x0x0	9600	10963.47

Palletizing for full pallet					
Number of Unit per box/layer	Number of layer/pallet	Number of unit per box/pallet	Number of unit/pallet	Height maxi in mm	EAN pallet
8	4	32	192	1129	3395328189740

LAST UPDATE

Approved by : Quality Manager Regulatory Affairs
Product informations update
4 May 2020



S. LION
Resp. Affaires Réglementaires Europe / European Regulatory Affairs Manager

Not contractual informations.

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