



**PRODUCT CODE** 122  
**NAME** NOIR ORANGE  
**INVOICE NAME** DARK NOIR ORANGE 56% BLOCK 3KG

**Notes :** INDULGENT, ORANGE

## 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 « \* »

### Chemical characteristics

| Type of product                                                                         | Lead           |
|-----------------------------------------------------------------------------------------|----------------|
| Dark chocolate couverture flavoured with orange (56% 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

**Noir Orange, a chocolate with candied orange notes, is a timeless blend which reminds us of our favorite festive recipes.**

### Legal name & Ingredients list

**Dark chocolate couverture flavoured with orange (56% cocoa minimum, pure cocoa butter).**

Ingredients list:

sugar, cocoa beans, cocoa butter, emulsifier: sunflower lecithin, natural orange flavour, natural vanilla extract.

Milk (Made in a facility that uses milk).

### Allergens

**Contains:**

**May contain:**

nuts, milk, soy

## Composition

sugar 42.68%

cocoa beans 40.9%

cocoa butter 15.7%

emulsifier: sunflower lecithin 0.4%

natural orange flavour 0.3%

natural vanilla extract 0.02%

## Nutritional values for 100 g

|                                      |        |           |
|--------------------------------------|--------|-----------|
| <b>Energy kcal</b>                   | 565    | kcal/100g |
| <b>Energy kJ</b>                     | 2,351  | kJ/100g   |
| <b>Protein</b>                       | 5.7    | g/100g    |
| <b>Fat</b>                           | 38     | g/100g    |
| <i>of which cholesterol</i>          | 1.38   | 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    |
| <b>Carbohydrate</b>                  | 45     | g/100g    |
| <i>of which sugars</i>               | 43     | g/100g    |
| <i>of which polyols</i>              | 0      | g/100g    |
| <i>of which starch</i>               | 0      | g/100g    |
| <b>Fiber</b>                         | 8.6    | g/100g    |
| <b>Salt</b>                          | < 0.01 | g/100g    |
| <b>Sodium</b>                        | 0      | g/100g    |
| <b>Calcium</b>                       | 40.9   | mg/100g   |
| <b>Iron</b>                          | 3.8    | mg/100g   |
| <b>Vitamin A</b>                     | 4.29   | µg/100g   |
| <b>Vitamin C</b>                     | 0      | mg/100g   |
| <b>Vitamin D</b>                     | 0      | µg/100g   |
| <b>Potassium</b>                     | 388    | mg/100g   |
| <b>Alcohol (ethanol)</b>             | 0      | g/100g    |
| <b>Water</b>                         | 0.815  | g/100g    |
| <b>Ash</b>                           | 1      | g/100g    |
| <b>Energy kcal USA</b>               | 583    | kcal/100g |
| <b>Organic acids</b>                 | 0      | g/100g    |
| <b>Added sugars</b>                  | 43     | g/100g    |

## Characteristics

|                               |               |
|-------------------------------|---------------|
| Unit size                     | 235*190*20 mm |
| Content of cocoa butter added | 16 %          |
| Dry matter content of milk    | 0 %           |
| Dairy protein content         | 0 %           |
| Total cocoa content           | 57 %          |
| Customs code                  | 1806201090    |



Geographic origin France

## Applications

| Ideal  |  |
|-----------------------------------------------------------------------------------------|--|
| Moulding<br>Bar<br>Mousses<br>Cream mix and Ganache<br>Ice creams and Sorbets           |  |

## Preservation

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

**Minimum durability date** 10 months

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

6 month(s) minimum

**Durability and storage conditions after opening :**

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

### Labeling templates

**Best before date : (E ) 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**

1kg Block x 3

| PRIMARY PACKAGING      |                         |            |                   | SECONDARY PACKAGING       |                         |            |                   |
|------------------------|-------------------------|------------|-------------------|---------------------------|-------------------------|------------|-------------------|
| Label<br>Film          |                         |            |                   | Cardboard<br>Label        |                         |            |                   |
| EAN unit 3395321001223 |                         |            |                   | EAN package 3395328091128 |                         |            |                   |
| Sales unit             | Dimension (LxWxH) in mm | Net weight | Gross weight in g | Outer                     | Dimension (LxWxH) in mm | Net weight | Gross weight in g |
| 1                      | 190x245x60              | 3000       | 3017.9            | 5                         | 0x0x0                   | 15000.00   | 15827.45          |

| 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    |
| 12                           | 4                      | 48                            | 240                   | 1136              | 3395328091135 |

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
9 December 2021



**B. BOISNARD**  
Resp. Qualité Satisfaction Clients et Méthodes  
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

**VALRHONA S.A.S.**  
Société Anonyme au Capital de 1 539 990 €  
**CHOCOLAT - CONFISERIE**  
14-16 avenue du Président Roosevelt  
26602 TAIN L'HERMITAGE Cedex  
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17