



**PRODUCT CODE** 134  
**NAME** CACAO PATE EXTRA  
**INVOICE NAME** DARK CACAO PATE EXTRA 100% BLOCK 3KG

## 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
Pure cocoa paste (100% cocoa).	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

**A unique and subtle blend of cocoa beans, initial acidulous notes develop into roasted cocoa beans, giving way to a mouth-filling richness accompanied by a pure, sharp bitterness. Extra Cocoa Paste is remarkable for reinforcing the chocolate taste in many recipes, powerfully enriching their flavor.**

### Legal name & Ingredients list

**Pure cocoa paste (100% cocoa).**

Ingredients list:  
cocoa beans.

Milk (Made in a facility that uses milk).

### Allergens

**Contains:**

**May contain:**

nuts, milk

### Composition

cocoa beans 100%

## Nutritional values for 100 g


<b>Energy kcal</b>	605	kcal/100g
<b>Energy kJ</b>	2,492	kJ/100g
<b>Protein</b>	14	g/100g
<b>Fat</b>	53	g/100g
<i>of which cholesterol</i>	3.4	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	32	g/100g
<b>Carbohydrate</b>	7.5	g/100g
<i>of which sugars</i>	2	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<b>Fiber</b>	21	g/100g
<b>Salt</b>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<b>Calcium</b>	98.3	mg/100g
<b>Iron</b>	8.2	mg/100g
<b>Vitamin A</b>	10.5	µg/100g
<b>Vitamin C</b>	1	mg/100g
<b>Vitamin D</b>	0	µg/100g
<b>Potassium</b>	951	mg/100g
<b>Alcohol (ethanol)</b>	0	g/100g
<b>Water</b>	1.9	g/100g
<b>Ash</b>	3	g/100g
<b>Energy kcal USA</b>	646	kcal/100g
<b>Added sugars</b>	0	g/100g

## Characteristics

Unit size	235*190*20 mm
Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	100 %
Customs code	1803100000
Geographic origin	France



## Applications

<b>Ideal</b>		
Mousses Cream mix and Ganache 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**

14 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 : (E ) MM-YYYY (M=Month ; Y=Year) Batch number : LXXXXYZZZ (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				Cardboard			
Film				Label			
EAN unit		3395321001346		EAN package		3395328095935	
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	4	0x0x0	12000.00	12809.51

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	192	1136	3395328095942

## LAST UPDATE

Approved by : Quality Manager

Product informations update

17 September 2021



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

Not contractual informations.

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