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PRODUCT CODE 134

NAME INVOICE NAME CACAO PATE EXTRA

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**

	Lead
Type of product	Maximum values
Pure cocoa paste (100% cocoa).	0.3 mg/kg





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### **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  $N^{\circ}178/2002$  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				
Compo	osition				

cocoa beans 100%





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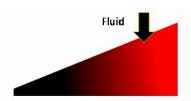
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## Nutritional values for 100 g

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







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Applications			
Ideal	Ø		
Mousses Cream mix and Ganache Ice creams and Sorbets			
	Duogor	vation	

**Conditions of preservation before opening :** In a dry place where temperature is maintened 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 : 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 Film			Cardboard 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





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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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