



**PRODUCT CODE** 159  
**NAME** CACAO POUDRE  
**INVOICE NAME** COCOA POWDER 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	Cadmium
Type of product	Maximum values	Maximum values
Cocoa powder.	0.2 mg/kg	0.6 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 effective Commission Regulation (EC) N° 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants 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

**Dutch Processed Cocoa Powder (processed with alkali) gives a pure and intense cocoa taste with a very warm red mahogany color.**

### Legal name & Ingredients list

**Cocoa powder.**

Ingredients list:

cocoa powder, acidity regulator: potassium carbonate (E501).

### Allergens

**Contains:**

**May contain:**

## Composition

cocoa powder 93%

acidity regulator: potassium carbonate (E501) 7%

## Nutritional values for 100 g

<i>Energy kcal</i>	370	kcal/100g
<i>Energy kJ</i>	1,549	kJ/100g
<i>Protein</i>	19	g/100g
<i>Fat</i>	21	g/100g
<i>of which cholesterol</i>	0	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	13	g/100g
<i>of which monounsaturated fats</i>	7	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	8.9	g/100g
<i>of which sugars</i>	< 0.5	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	8.5	g/100g
<i>Fiber</i>	30	g/100g
<i>Salt</i>	0.04	g/100g
<i>Sodium</i>	0.02	g/100g
<i>Calcium</i>	135	mg/100g
<i>Iron</i>	42	mg/100g
<i>Vitamin A</i>	8	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	1	µg/100g
<i>Potassium</i>	4,600	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	4.5	g/100g
<i>Ash</i>	10	g/100g
<i>Energy kcal USA</i>	422	kcal/100g
<i>Organic acids</i>	2.7	g/100g
<i>Added sugars</i>	0	g/100g

## Characteristics

Content of cocoa butter  
added

0 %

Dry matter content of milk 0 %  
Dairy protein content 0 %  
Total cocoa content 93 %  
Customs code 1805000000  
Geographic origin France

## Preservation

**Conditions of preservation before opening :** In a dry place where temperature is maintained at 12-20°C / 53-68°F

**Minimum durability date** 24 months

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

12 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) Manufacturing date :(P) DD-MM-YYYY (D=Day ; M=Month ; Y=Year) Batch number : LXXXYYZZZE (X, Z, E = Internal codes; Y = Production Year)**  
**Manufacturing hour : HH:MM (H=Hour ; M=Minute)**

## CONDITIONING

**Description of packaging**

1kg Block x 3 in metallic PET

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard box Adhesive tape				Cardboard Label			
EAN unit 3395321001599				EAN package 3395324001596			
Sales unit	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g
1	256x161x235	3000	3208	6	493x275x486	18000.00	20420.00

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
6	4	24	144		3395327001593

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
4 February 2023



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

Not contractual informations.

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