



PRODUCT CODE 511
NAME CARRE CARAIBE
INVOICE NAME DARK CARAIBE 66% SQUARE 1KG

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 squares (66% cocoa minimum, pure cocoa butter).	Maximum values
	0.2 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

Caraïbe 66% is made of the finest cocoa beans from small plantations in the Caribbean islands. Aromatic with a long finish, its fruity and barely sweet taste reveals the delicate flavors of almonds and roasted coffee.

Legal name & Ingredients list

Dark chocolate squares (66% cocoa minimum, pure cocoa butter).

Ingredients list:

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

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

gluten, nuts, milk, soy

Composition

cocoa beans 58.48%

sugar 32.4%

cocoa butter 8.7%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.02%

Nutritional values for 100 g

Energy kcal	565	kcal/100g
Energy kJ	2,343	kJ/100g
Protein	8	g/100g
Fat	40	g/100g
<i>of which cholesterol</i>	1.99	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	24	g/100g
<i>of which monounsaturated fats</i>	3	g/100g
<i>of which polyunsaturated</i>	0	g/100g
Carbohydrate	37	g/100g
<i>of which sugars</i>	34	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
Fiber	12	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	57.8	mg/100g
Iron	4.8	mg/100g
Vitamin A	6.14	µg/100g
Vitamin C	0	mg/100g
Vitamin D	0	µg/100g
Potassium	560	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.13	g/100g
Ash	2	g/100g
Energy kcal USA	589	kcal/100g
Organic acids	0	g/100g
Added sugars	32	g/100g

Characteristics

Finished product's weight	5.0 g
Unit size	33,5*33,5*4,5 mm
Content of cocoa butter added	9 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	67 %
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 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 it 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 : LXXXXYYZZZ (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 kg box



PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard Tray Aluminium wrapping Label Bubble type Glue Card sleeve							
EAN unit		3395321005115		EAN package			
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	220x220x45	1000	1204			0.00	0.00

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
15	20	300		1150	3395328187883

LAST UPDATE

Approved by : Quality Manager
Product informations update
9 August 2022



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

Not contractual informations.

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