



**PRODUCT CODE** 11603 **Couverture Lait**

**NAME** AZELIA

**INVOICE NAME** MILK AZELIA 35% BEAN 3KG

Hazelnut and Chocolatey

## 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 « \* »

### Heavy metals

Type of product	Lead
	Maximum values
Milk chocolate with hazelnuts (35% cocoa minimum, pure cocoa butter).	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

Notes of roasted hazelnuts expertly blended with delicately smooth and perfectly sweet milk chocolate give way to extreme indulgence, the ideal canvas for creative possibilities.

### Legal name & Ingredients list

**Milk chocolate with hazelnuts (35% cocoa minimum, pure cocoa butter).**

Ingredients list:

sugar, cocoa butter, whole MILK powder, HAZELNUTS 13.6% , cocoa beans, dried skimmed MILK, emulsifier: SOY lecithin, natural vanilla extract

### Allergens

**Contains:**

nuts, milk, soya

**May contain:**

gluten, egg

## Composition

sugar 29.5%

cocoa butter 26.2%

whole MILK powder 14.3%

HAZELNUTS 13.6%

cocoa beans 9.5%

dried skimmed MILK 6.4%

emulsifier: SOY lecithin 0.4%

natural vanilla extract 0.1%

## Nutritional values for 100 g



<i>Energy kcal</i>	596	kcal/100g
<i>Energy kJ</i>	2,478	kJ/100g
<i>Protein</i>	9.3	g/100g
<i>Fat</i>	44	g/100g
<i>of which cholesterol</i>	1.64	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	22	g/100g
<i>of which monounsaturated fats</i>	16	g/100g
<i>of which polyunsaturated</i>	2	g/100g
<i>Carbohydrate</i>	40	g/100g
<i>of which sugars</i>	39	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0.065	g/100g
<i>Fiber</i>	3.3	g/100g
<i>Salt</i>	0.25	g/100g
<i>Sodium</i>	0.1	g/100g
<i>Calcium</i>	235	mg/100g
<i>Iron</i>	1.5	mg/100g
<i>Vitamin A</i>	48.8	µg/100g
<i>Vitamin C</i>	3	mg/100g
<i>Vitamin D</i>	0.17	µg/100g
<i>Potassium</i>	467	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.69	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	603	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	30	g/100g

## Characteristics

Content of cocoa butter added	26 %
Dry matter content of milk	20 %
Dairy protein content	6 %
Total cocoa content	36 %
Customs code	1806201090
Geographic origin	France



## Applications

Ideal 	Recommended 
Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Moulding

## Preservation

**Conditions of preservation before opening :**

In a dry place where temperature is maintained at 16-18°C / 60-64°F

**Minimum durability date**

12 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 : 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*

3 kg feve bag

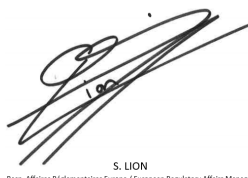
PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag				Cardboard Label Adhesive tape Ribbon			
EAN unit		3395328153345		EAN package		3395328155165	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	xx	3000	3029	3	344x210x272	9000	9489.94

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	5	60	180	1505	3395328155172

## LAST UPDATE

Approved by : Quality Manager Regulatory Affairs

Product informations update  
15 July 2020



S. LION  
Resp. Affaires Réglementaires Europe / European Regulatory Affairs Manager

Not contractual informations.

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