



PRODUCT CODE 11638
NAME OEUF - GANACHE ASSORTI
INVOICE NAME ASSORTMENT GRAND CRU GANACHE EGGS 5KG

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 « * »

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

Assortment of foil-wrapped eggs with Grands Crus ganache. Four different colors of foil.

Legal name & Ingredients list

Assorted fine chocolates.

Ingredients list:

sugar, cocoa beans, cocoa butter, whole MILK powder, concentrated butter (MILK), glucose syrup, whole condensed MILK, water, invert sugar, stabilizer: D-sorbitol, dried skimmed MILK, emulsifier: sunflower lecithin, natural vanilla extract, natural vanilla flavour, vanilla.

Allergens

Contains:

milk

May contain:

gluten, nuts, egg, soy

Composition

sugar 33.54%

cocoa beans 24.1%

cocoa butter 11.3%

whole MILK powder 7.3%

concentrated butter (MILK) 5.3%

glucose syrup 4.5%

whole condensed MILK 4%

water 3.6%

invert sugar 2.8%

stabilizer: D-sorbitol 2.8%

dried skimmed MILK 0.4%

emulsifier: sunflower lecithin 0.3%

natural vanilla extract 0.05%

natural vanilla flavour 0.008%

vanilla 0.002%

Nutritional values for 100 g

<i>Energy kcal</i>	495	kcal/100g
<i>Energy kJ</i>	2,060	kJ/100g
<i>Protein</i>	5.6	g/100g
<i>Fat</i>	32	g/100g
<i>of which cholesterol</i>	26.5	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	19	g/100g
<i>of which monounsaturated fats</i>	6	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	45	g/100g
<i>of which sugars</i>	41	g/100g
<i>of which polyols</i>	1.96	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	5	g/100g
<i>Salt</i>	0.09	g/100g
<i>Sodium</i>	0.04	g/100g
<i>Calcium</i>	106	mg/100g
<i>Iron</i>	2	mg/100g
<i>Vitamin A</i>	88.8	µg/100g
<i>Vitamin C</i>	4	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	341	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	9.52	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	508	kcal/100g
<i>Organic acids</i>	0.0136	g/100g
<i>Added sugars</i>	41	g/100g

Characteristics

Finished product's weight	7.5 g
Content of cocoa butter added	11 %
Dry matter content of milk	14 %
Dairy protein content	2 %
Total cocoa content	35 %
Customs code	1806903100

Geographic origin

France

Preservation

Conditions of preservation before opening :

In a dry place where temperature is maintained at 14-16°C / 57-60°F

Minimum durability date

5 months

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

1 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) 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

5 kg box

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard Label Bubble type Bag							
EAN unit		3395328154311		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	395x270x105	5000	5600			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	4	60		1106	3395328153970

LAST UPDATE

Approved by : Quality Manager

Product informations update

10 February 2023



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

Not contractual informations.

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