



PRODUCT CODE

12013

NAME

ESPRIT DE NOËL CAMELIA

INVOICE NAME

ESPRIT DE NOEL CAMELIA 2KG

Notes : INDULGENT, SALTED CARAMEL

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
	Maximum values
Milk chocolate (36% 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

Molded Caramélia 36% milk chocolate. Soft, indulgent and ample. 5 different shapes.

Legal name & Ingredients list

Milk chocolate (36% cocoa minimum, pure cocoa butter).

Ingredients list:

sugar, cocoa butter, caramel (skimmed MILK, whey (MILK), sugar, butter (MILK), flavoring), whole MILK powder, cocoa beans, emulsifier: sunflower lecithin.

Allergens

Contains:

milk

May contain:

gluten, nuts, soy

Composition

sugar 29.6%

cocoa butter 26.6%

caramel 20.4% (skimmed MILK 7.25%

whey (MILK) 6.6%

sugar 3.98%

butter (MILK) 2.55%

flavoring 0.02%

)

whole MILK powder 12.8%

cocoa beans 10.2%

emulsifier: sunflower lecithin 0.4%

Nutritional values for 100 g

<i>Energy kcal</i>	574	kcal/100g
<i>Energy kJ</i>	2,389	kJ/100g
<i>Protein</i>	8	g/100g
<i>Fat</i>	38	g/100g
<i>of which cholesterol</i>	20.9	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	23	g/100g
<i>of which monounsaturated fats</i>	10	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	48	g/100g
<i>of which sugars</i>	47	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	2.1	g/100g
<i>Salt</i>	0.45	g/100g
<i>Sodium</i>	0.18	g/100g
<i>Calcium</i>	281	mg/100g
<i>Iron</i>	1	mg/100g
<i>Vitamin A</i>	59.7	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0.19	µg/100g
<i>Potassium</i>	488	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.34	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	578	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	34	g/100g

Characteristics

Finished product's weight	4.7 g
Content of cocoa butter added	27 %
Dry matter content of milk	29 %
Dairy protein content	6 %
Total cocoa content	37 %
Customs code	1806903900

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 12 months

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

6 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 : LXXXYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)

CONDITIONING

Description of packaging

2 kg box

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard base Lid Crystal paper Crystal paper Crystal paper Cardboard sheet Adhesive tape Bubble type Label Bag Small cushion Small cushion							
EAN unit 3395328161685				EAN package			
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	2000	2345.8			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
10	10	100		948	3395328168769

LAST UPDATE

Approved by : Quality Manager
Product informations update
1 February 2021



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

Not contractual informations.

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