



PRODUCT CODE 12061
NAME BATON PETIT PAIN 5,3 GR - 48%
INVOICE NAME CHOCOLATE STICK 5,3 GR - 48 %

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 |
| Dark chocolate (48% 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

48% Dark Chocolate Sticks specifically designed for a strong chocolatey flavor in pastries. Completely stable for baking. Size: 8cm.

Legal name & Ingredients list

Dark chocolate (48% cocoa minimum, pure cocoa butter).

Ingredients list:

sugar, cocoa paste, cocoa butter, emulsifier: sunflower lecithin, natural vanilla flavour.

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

gluten, nuts, milk

Composition

sugar 50.97%

cocoa paste 47.5%

cocoa butter 1%

emulsifier: sunflower lecithin 0.5%

natural vanilla flavour 0.03%

Nutritional values for 100 g

| | | |
|-------------------------------|-------|-----------|
| Energy kcal | 510 | kcal/100g |
| Energy kJ | 2,128 | kJ/100g |
| Protein | 6.5 | g/100g |
| Fat | 27 | g/100g |
| <i>of which cholesterol</i> | 0.9 | mg/100g |
| <i>of which trans fat</i> | 0 | g/100g |
| <i>of which saturated fat</i> | 16 | g/100g |
| Carbohydrate | 56 | g/100g |
| <i>of which sugars</i> | 52 | g/100g |
| <i>of which polyols</i> | 0 | g/100g |
| <i>of which starch</i> | 0 | g/100g |
| Fiber | 8.3 | g/100g |
| Salt | 0.02 | g/100g |
| <i>Sodium</i> | 0.01 | g/100g |
| Calcium | 38.1 | mg/100g |
| Iron | 5.6 | mg/100g |
| Vitamin A | 0.9 | µg/100g |
| Vitamin C | 0 | mg/100g |
| Vitamin D | 0 | µg/100g |
| Potassium | 211 | mg/100g |
| Alcohol (ethanol) | 0 | g/100g |
| Water | 0.9 | g/100g |
| Ash | 1 | g/100g |
| Energy kcal USA | 534 | kcal/100g |
| Added sugars | 51 | g/100g |

Characteristics

Unit size

80*11*5,5 mm

| | |
|-------------------------------|------------|
| Content of cocoa butter added | 1 % |
| Dry matter content of milk | 0 % |
| Dairy protein content | 0 % |
| Total cocoa content | 48 % |
| 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 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 him in the temperatures recommended up to the best-before date registered on the packaging.

Labeling templates

Best before date : MM/YY (M=Month ; Y=Year) Batch number : XXYDDD XXYDDD (Internal codes)
Manufacturing date : P DD/MM/YY (D=Day ; M=Month ; Y=Year) Manufacturing hour : HH:MM (H=Hour ; M=Minute)

CONDITIONING

Description of packaging

1,6 kg box



LAST UPDATE

Approved by : Quality Manager
Product informations update
30 December 2020



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

Not contractual informations.

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