



PRODUCT CODE 12142 **Couverture Lait**

NAME ARIAGA LACTEE 38%

INVOICE NAME MILK ARIAGA 38%

Milky and Vanilla

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 couverture (38% 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

Ariaga Lactée 38% is a milk-chocolate couverture characterized by balanced flavors of smooth, mild milk mingled with a subtle whisper of vanilla.

Legal name & Ingredients list

Milk chocolate couverture (38% cocoa minimum, pure cocoa butter).

Ingredients list:

sugar, whole MILK powder, cocoa butter, cocoa paste, emulsifier: lecithin, natural vanilla flavour

Allergens

Contains:

milk

May contain:

gluten, nuts

Composition

sugar 37%

whole MILK powder 24.5%

cocoa butter 23.9%

cocoa paste 14.3%

emulsifier: lecithin 0.2%

natural vanilla flavour 0.1%

Nutritional values for 100 g

Energy kcal	572	kcal/100g
Energy kJ	2,381	kJ/100g
Protein	8.2	g/100g
Fat	38	g/100g
<i>of which cholesterol</i>	19.5	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	24	g/100g
Carbohydrate	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
Fiber	2.5	g/100g
Salt	0.2	g/100g
<i>Sodium</i>	0.08	g/100g
Calcium	240	mg/100g
Iron	2	mg/100g
Vitamin A	67	µg/100g
Vitamin C	0	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1	g/100g
Ash	2	g/100g
Energy kcal USA	577	kcal/100g
Added sugars	37	g/100g

Characteristics

Content of cocoa butter
added

24 %

Dry matter content of milk	24 %
Dairy protein content	6 %
Total cocoa content	38 %
Customs code	1806201090
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 18 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

5 kg box

LAST UPDATE

Approved by : Quality Manager Regulatory Affairs

Product informations update

2 September 2020



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

Not contractual informations.

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