



**PRODUCT CODE** 12789  
**NAME** BÂTON DE CHOCOLAT NOIR  
**INVOICE NAME** CHOCOLATE STICKS 55% 5,5GR

## 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 (55% cocoa minimum, pure cocoa butter).	0.2 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 effective Commission Regulation (EC) N° 2023/915 of 15 May 2023 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 Departmental Directorate for the Protection of Populations (DDPP in France).

## PRODUCTION INFORMATION

### Description

**55% Dark Chocolate Sticks** are made with premium chocolate specifically designed to deliver powerful cocoa taste in pastries. Completely stable for baking.

### Legal name & Ingredients list

**Dark chocolate (55% cocoa minimum, pure cocoa butter).**

Ingredients list:

sugar, cocoa beans, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract.

Milk (Made in a facility that uses milk).

### Allergens

**Contains:**

**May contain:**

gluten, nuts, milk, soy

## Composition

sugar 43.38%

cocoa beans 41.4%

cocoa butter 14.8%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.02%

## Nutritional values for 100 g

<b>Energy</b>	563	kcal/100g
<b>Energy</b>	2,340	kJ/100g
<b>Protein</b>	5.7	g/100g
<b>Fat</b>	38	g/100g
<b>Cholesterol</b>	1.4	mg/100g
<b>of which trans fat</b>	0	g/100g
<b>of which saturated fat</b>	23	g/100g
<b>of which monounsaturated fats</b>	11	g/100g
<b>of which polyunsaturated</b>	1	g/100g
<b>Carbohydrate</b>	46	g/100g
<b>of which sugars</b>	43	g/100g
<b>Polyols, total</b>	0	g/100g
<b>of which starch</b>	0	g/100g
<b>Fibre</b>	8.7	g/100g
<b>Salt</b>	< 0.01	g/100g
<b>Sodium</b>	0	g/100g
<b>Calcium</b>	41.5	mg/100g
<b>Iron, total</b>	3.9	mg/100g
<b>Vitamin A</b>	4.35	µg/100g
<b>Vitamin C</b>	0	mg/100g
<b>Vitamin D</b>	0	µg/100g
<b>Potassium</b>	393	mg/100g
<b>Alcohol (ethanol)</b>	0	g/100g
<b>Water</b>	0.826	g/100g
<b>Ash</b>	1	g/100g
<b>Energy kcal USA</b>	580	kcal/100g
<b>Organic acids, total</b>	0	g/100g
<b>Added sugars</b>	43	g/100g

## Characteristics

Unit size	79,6*14,9*6,9 mm
Content of cocoa butter added	15 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	56 %
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** 18 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 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 : LXXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)**

## CONDITIONING

### Description of packaging

1,6 kg box



PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard Tray Small cushion Adhesive tape Label				Cardboard Label Adhesive tape			
EAN unit		3395328183977		EAN package		3395328185971	
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	258x175x75	1600	1750	6	0x0x0	9600.00	10500.00

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
8	4	32	192	1129	3395328189740

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
19 June 2023



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

Not contractual informations.

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