



PRODUCT CODE 12830
NAME CUVÉE MORANT BAY 70%
INVOICE NAME CUVÉE MORANT BAY 70% BLOC 1KG

Notes : SWEET SPICES, BITTERSWEET and RIPE FRUIT

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 couverture (70% 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

The bitterness of Morant Bay is enhanced with notes of ripe fruit and spices, like Jamaica's forest waterfalls sparkling in the sunshine.

Legal name & Ingredients list

Dark chocolate couverture (70% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans from Jamaica, sugar, cocoa butter, emulsifier: sunflower lecithin.

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

nuts, milk, soy

Composition

cocoa beans from Jamaica 60.6%

sugar 28.8%

cocoa butter 10.2%

emulsifier: sunflower lecithin 0.4%

Nutritional values for 100 g



<i>Energy kcal</i>	577	kcal/100g
<i>Energy kJ</i>	2,390	kJ/100g
<i>Protein</i>	8.3	g/100g
<i>Fat</i>	43	g/100g
<i>of which cholesterol</i>	2.06	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	26	g/100g
<i>of which monounsaturated fats</i>	3	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	33	g/100g
<i>of which sugars</i>	30	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	13	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	59.8	mg/100g
<i>Iron</i>	5	mg/100g
<i>Vitamin A</i>	6.36	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	580	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.17	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	602	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	29	g/100g

Characteristics

Unit size	235*190*20 mm
Content of cocoa butter added	10 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	71 %
Customs code	1806329000
Geographic origin	France



Applications

Ideal 	Recommended 
Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Bar Cream mix and Ganache

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 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

1kg Block

PRIMARY PACKAGING				SECONDARY PACKAGING			
Label Film				Cardboard Label			
EAN unit 3395328186817				EAN package 3395328186794			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	235x190x30	1000	1015.2	14	0x0x0	14000.00	14950.55

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
12	4	48	672	1136	3395328186800

LAST UPDATE

Approved by : Quality Manager
Product informations update
23 November 2021



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

Not contractual informations.

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