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PRODUCT CODE 15001 Couverture Lait

NAME ANDOA LACTEE 39%

INVOICE NAME ANDOA LACTEE 39% FEVE 3KG

Notes: MILKY, FARM-FRESH MILK FLAVOR and A HINT OF ACIDITY

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 « \ast »

Heavy metals

	Lead
Type of product	Maximum values
Organic and fairtrade milk chocolate couverture (39% cocoa minimum, pure cocoa butter).	0.3 mg/kg





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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 $N^{\circ}178/2002$ 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

Andoa Milk unfurls through warm, mellow notes of dairy milk, much like a pan pipe melody drifting over the foothills of the Andes.

Legal name & Ingredients list

Organic and fairtrade milk chocolate couverture (39% cocoa minimum, pure cocoa butter).

Ingredients list:

cane sugar*, cocoa butter*, whole MILK powder*, cocoa beans from Peru*, emulsifier: sunflower lecithin*

(*) Product from Organic Farming. Certified by FR-BIO-01.

cocoa butter, cocoa beans, cane sugar are Fairtrade certified, traded, audited and sourced from Fairtrade producers, total 73.7%. For more visit info.fairtrade.net/sourcing

Al	llergens
Contains:	May contain:
milk	nuts, soya



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Composition

cane sugar* 33.3%

cocoa butter* 28%

whole MILK powder* 25.9%

cocoa beans from Peru* 12.4%

emulsifier: sunflower lecithin* 0.4%

Nutritional values for 100 g

Energy kcal	589	kcal/100g	
Energy kJ	2,448	kJ/100g	
Protein	8	g/100g	
Fat	42	g/100g	
of which cholesterol	25.6	mg/100g	
of which trans fat	0	g/100g	
of which saturated fat	25	g/100g	
of which monounsaturated fats	0	g/100g	
of which polyunsaturated	0	g/100g	
Carbohydrate	44	g/100g	
of which sugars	43	g/100g	
of which polyols	0	g/100g	
of which starch	0	g/100g	
Fiber	2.6	g/100g	
Salt	0.26	g/100g	
Sodium	0.1	g/100g	
Calcium	290	mg/100g	
Iron	1.6	mg/100g	
Vitamin A	90.5	μg/100g	
Vitamin C	2	mg/100g	
Vitamin D	0.31	μg/100g	
Potassium	502	mg/100g	
Alcohol (ethanol)	0	g/100g	
Water	1.59	g/100g	
Ash	2	g/100g	
Energy kcal USA	594	kcal/100g	
Organic acids	0	g/100g	
Added sugars	33	g/100g	

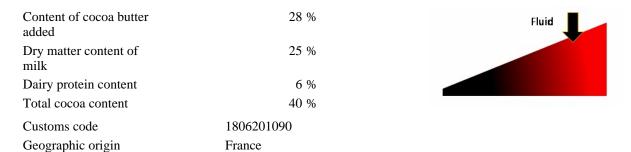
Characteristics





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Applications

Ideal 0	Recommended /
Coating Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Cream mix and Ganache

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintened at $16-18^{\circ}$ C /

60-64°F

Minimum durability date 15 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 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: LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date: P DD-MM-YYYY (D=Day; M=Month; Y=Year)

CONDITIONING

Description of packaging

3 kg bag





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PRIMARY PACKAGING			SECONDARY PACKAGING				
Bag				Cardboard			
Label			Label				
		Adhesive tape					
			Ribbon				
EAN unit	nit 3395321070267		EAN package	EAN package 3395328209370			
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	3000	3030.9	3	344x210x272	9000	9495.76

Palletizing for full pallet							
Number of Unit per box/layer	Number of layer/ pallet	Number of unit per box/pallet	Number of unit/	Height maxi in mm	EAN pallet		
12	6	72	216	1632	3395328209387		

LAST UPDATE

Approved by: Quality Manager Regulatory Affairs

Product informations update 30 October 2020

Not contractual informations.

VALRHONA S.A.S. Société Anonyme au Capital de 1 539 940 € CHOCOLAT - CONFISERIE

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