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PRODUCT CODE 20190

NAME OEUF PRALINE FRUITE NOIR 2KG
INVOICE NAME OEUF PRALINE FRUITE NOIR 2KG

### **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	
ĺ	Salmonella*:	Not detected in 25g	BKR 23/07-10/11	

The analysis laboratory is appointed by the COFRAC for marked analysis « \* »

## 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.





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# PRODUCTION INFORMATION

### **Description**

Eggs filled with Fruity 55% Praliné. Coated in dark chocolate.

### Legal name & Ingredients list

### Chocolate candies (37% praliné).

Ingredients list:

sugar, cocoa beans, HAZELNUTS, cocoa butter, concentrated butter (MILK), emulsifier: sunflower lecithin, natural vanilla extract.

### **Allergens**

**Contains:** 

May contain:

nuts, milk

gluten, egg, soy

## Composition

sugar 43.89%

cocoa beans 25.8%

HAZELNUTS 20.6%

cocoa butter 6.8%

concentrated butter (MILK) 2.7%

emulsifier: sunflower lecithin 0.2%

natural vanilla extract 0.01%





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## Nutritional values for 100 g

Energy kcal	553	kcal/100g
Energy kJ	2,300	kJ/100g
Protein	6.6	g/100g
Fat	36	g/100g
of which cholesterol	9.74	mg/100g
of which trans fat	0	g/100g
of which saturated fat	15	g/100g
of which monounsaturated fats	3	g/100g
of which polyunsaturated	0	g/100g
Carbohydrate	47	g/100g
of which sugars	45	g/100g
of which polyols	0	g/100g
of which starch	0.099	g/100g
Fiber	7.4	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	49.4	mg/100g
Iron	3.1	mg/100g
Vitamin A	36.3	μg/100g
Vitamin C	1	mg/100g
Vitamin D	0	μg/100g
Potassium	365	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.61	g/100g
Ash	1	g/100g
Energy kcal USA	567	kcal/100g
Organic acids	0	g/100g
Added sugars	44	g/100g

# Characteristics

Finished product's weight 7.5 g

Content of cocoa butter 7 %

added

Dry matter content of 3 %

milk

Dairy protein content 0 %
Total cocoa content 33 %

Customs code 1806903100





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Geographic origin France

### **Preservation**

**Conditions of preservation before opening :** Keep in a cool place at 4°C (39.2°F)

Minimum durability date 4 months

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

3 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

2 kg box

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard base							
Lid							
Crystal paper							
Cardboard sheet							
Tray							
Label							
Bubble type							
EAN unit 3395328238141			EAN package				
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	320x225x100	2000	2260			0.00	0.00





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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	8	96		948	3395328239780			

# LAST UPDATE

Approved by: Quality Manager **Product informations update** 7 July 2021

Not contractual informations.

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