



**PRODUCT CODE** 2051  
**NAME** NAPPAGE ABSOLU NOIR  
**INVOICE NAME** SOFT ABSOLU DARK GLAZE CHOC. 39% 1 KG

## 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
Listeria monocytogenes* :	Absence in 25g	AES 10/03-09/00

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 effective Commission Regulation (EC) N° 1881/2006 of 19 December 2006 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 Direction of the Veterinarian Services.

## PRODUCTION INFORMATION

### Description

**Soft glaze with 39% Valrhona dark chocolate.**

### Legal name & Ingredients list

**Chocolate glaze (39% chocolate minimum).**

Ingredients list:

whole condensed MILK, cocoa beans, sugar, glucose syrup, invert sugar, cocoa powder, gelling agent: pectin, emulsifier: sunflower lecithin.

### Allergens

**Contains:**

milk

**May contain:**

nuts, soy

## Composition

whole condensed MILK 28.7%

cocoa beans 19%

sugar 18.6%

glucose syrup 17.7%

invert sugar 11.1%

cocoa powder 4.4%

gelling agent: pectin 0.3%

emulsifier: sunflower lecithin 0.2%

## Nutritional values for 100 g

<i>Energy kcal</i>	339	kcal/100g
<i>Energy kJ</i>	1,422	kJ/100g
<i>Protein</i>	5.4	g/100g
<i>Fat</i>	13	g/100g
<i>of which cholesterol</i>	8.99	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	8.1	g/100g
<i>of which monounsaturated fats</i>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	46	g/100g
<i>of which sugars</i>	45	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0.38	g/100g
<i>Fiber</i>	5.5	g/100g
<i>Salt</i>	0.09	g/100g
<i>Sodium</i>	0.04	g/100g
<i>Calcium</i>	100	mg/100g
<i>Iron</i>	3.5	mg/100g
<i>Vitamin A</i>	20.8	µg/100g
<i>Vitamin C</i>	20	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	487	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	27.6	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	350	kcal/100g
<i>Organic acids</i>	0.119	g/100g
<i>Added sugars</i>	47	g/100g

## Characteristics

Content of cocoa butter added	0 %
Dry matter content of milk	7 %
Dairy protein content	2 %
Total cocoa content	23 %
Customs code	1806905000
Geographic origin	France

## Preservation

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

**Minimum durability date** 9 months

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

4 month(s) minimum

**Durability and storage conditions after opening :**

The product preserved according to our recommendations bewares 4 days after opening without exceeding the best-before date registered on the packaging.

### Labeling templates

**Best before date : DD-MM-YYYY (D=Day ; 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 kg tub

PRIMARY PACKAGING				SECONDARY PACKAGING			
Tub / Film / Lid				Cardboard			
Label				Label			
EAN unit 3395321020514				EAN package 3395324020511			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1		1000	1062	6	0x0x0	6000.00	6850.00

### 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	7	56	336	1221	3395328158883

## LAST UPDATE

Approved by : Quality Manager

Product informations update

18 May 2022

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

Not contractual informations.

**VALRHONA S.A.S.**  
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