



**PRODUCT CODE** 2264  
**NAME** NOISETTE NOIR  
**INVOICE NAME** DARK HAZELNUT GIANDUJA 34% BLOCK 3KG

## 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
Speciality made with hazelnuts and cocoa (20%).	Maximum values
	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

**Authentic taste of dark chocolate and hazelnuts. Extremely flavorful.**

### Legal name & Ingredients list

**Speciality made with hazelnuts and cocoa (20%).**

Ingredients list:

sugar, HAZELNUTS 34% , cocoa beans, cocoa butter, whole MILK powder, natural vanilla extract.

### Allergens

**Contains:**

nuts, milk

**May contain:**

soy

## Composition

sugar 33.8%

HAZELNUTS 34%

cocoa beans 20.4%

cocoa butter 8.5%

whole MILK powder 3.1%

natural vanilla extract 0.2%

## Nutritional values for 100 g

<i>Energy kcal</i>	573	kcal/100g
<i>Energy kJ</i>	2,381	kJ/100g
<i>Protein</i>	8.7	g/100g
<i>Fat</i>	41	g/100g
<i>of which cholesterol</i>	3.66	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	14	g/100g
<i>of which monounsaturated fats</i>	18	g/100g
<i>of which polyunsaturated</i>	3	g/100g
<i>Carbohydrate</i>	39	g/100g
<i>of which sugars</i>	37	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0.16	g/100g
<i>Fiber</i>	7.6	g/100g
<i>Salt</i>	0.03	g/100g
<i>Sodium</i>	0.01	g/100g
<i>Calcium</i>	86.9	mg/100g
<i>Iron</i>	3.3	mg/100g
<i>Vitamin A</i>	11	µg/100g
<i>Vitamin C</i>	3	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	466	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	2.29	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	588	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	34	g/100g

## Characteristics

Unit size	235*190*20 mm
Content of cocoa butter added	8 %
Dry matter content of milk	3 %
Dairy protein content	1 %
Total cocoa content	29 %
Customs code	1806205090



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**

9 months

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

5 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 : 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*

1kg Block x 3

PRIMARY PACKAGING				SECONDARY PACKAGING			
Label				Cardboard			
Film				Label			
EAN unit 3395321022648				EAN package 3395328092156			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	190x245x60	3000	3017.9	5	0x0x0	15000.00	15827.45

## 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	240	1136	3395328092163

## LAST UPDATE

Approved by : Quality Manager

Product informations update  
1 October 2021

  
**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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