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PRODUCT CODE 31274 Tablettes

NAME TABLETTE DULCEY

INVOICE NAME WHITE DULCEY 35% BAR 70G

Notes: BISCUITY, A HINT OF SALT

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

Microorgan	Method	
Salmonella*:	Not detected in 25g	BKR 23/07-10/11

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

Heavy metals

	Lead
Type of product	Maximum values
White chocolate (35% cocoa butter minimum).	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

With its very subtly salty, mellow biscuit flavor, Dulcey and its caramelized milky tones conjure up our childhoods before our very eyes, stirring up a whirlwind of delicious, uniquely personal memories.

Legal name & Ingredients list

White chocolate (35% cocoa butter minimum).

Ingredients list:

cocoa butter, sugar, whole MILK powder, dried skimmed MILK, whey (MILK), butter (MILK), emulsifier: sunflower lecithin, natural vanilla extract

Allergens				
Contains:	May contain:			
milk	gluten, nuts, soya			





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Composition

cocoa butter 35.4%

sugar 28.6%

whole MILK powder 15.9%

dried skimmed MILK 8.5%

whey (MILK) 7.8%

butter (MILK) 3%

emulsifier: sunflower lecithin 0.7%

natural vanilla extract 0.1%





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Nutritional values for 100 g

Energy kcal	602	kcal/100g	
Energy kJ	2,506	kJ/100g	
Protein	8	g/100g	
Fat	43	g/100g	
of which cholesterol	15.5	mg/100g	
of which trans fat	0	g/100g	
of which saturated fat	26	g/100g	
of which monounsaturated fats	13	g/100g	
of which polyunsaturated	2	g/100g	
Carbohydrate	45	g/100g	
of which sugars	45	g/100g	
of which polyols	0	g/100g	
of which starch	0	g/100g	
Fiber	< 0.5	g/100g	
Salt	0.52	g/100g	
Sodium	0.21	g/100g	
Calcium	321	mg/100g	
Iron	0.23	mg/100g	
Vitamin A	68.1	μg/100g	
Vitamin C	2	mg/100g	
Vitamin D	0.19	μg/100g	
Potassium	508	mg/100g	
Alcohol (ethanol)	0	g/100g	
Water	1.37	g/100g	
Ash	2	g/100g	
Energy kcal USA	603	kcal/100g	
Organic acids	0	g/100g	
Added sugars	29	g/100g	

Characteristics

Finished product's weight 70.0 g

Unit size 155*65*6 mm

Content of cocoa butter 35 % added

auucu

Dry matter content of 38 %

milk

Dairy protein content 8 %
Total cocoa content 35 %





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Customs code 1704903000 Geographic origin France

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintened at 16-18°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 :

10 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

Box 12 units

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard box			Cardboard				
Aluminum				Label			
Glue							
EAN unit 3395328349014			EAN package	3395328349021			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	67x9x159	70	78.8	12	0x0x0	840	1021.05

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		
40	12	480	5,760	991	3395328349007		





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LAST UPDATE

300

B.BOISNARD

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

Approved by: Quality Manager Regulatory Affairs

Product informations update

26 October 2020

Not contractual informations.

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