



PRODUCT CODE 31291 **Tablettes**

NAME BAR ORIADO

INVOICE NAME DARK ORIADO 60% BAR 70G

**Notes : BALANCED,
VANILLA, SWEET**

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 « * »

Heavy metals

Type of product	Lead
	Maximum values
Fairtrade and Organic dark chocolate (60% cocoa minimum, pure cocoa butter).	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

Oriado's creamy, vanilla mellowness lulls you into a siesta on warm sands, as the sun intoxicatingly caresses your skin.

Legal name & Ingredients list

Fairtrade and Organic dark chocolate (60% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans from Peru and the Dominican Republic*, cane sugar*, cocoa butter*, emulsifier: sunflower lecithin*, vanilla*

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

cocoa butter, cocoa beans, cane sugar, vanilla **are Fairtrade certified, traded, audited and sourced from Fairtrade producers, total 99.6%. For more visit info.fairtrade.net/sourcing**

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

gluten, nuts, milk, soya

Composition

cocoa beans from Peru and the Dominican Republic* 45.87%

cane sugar* 39.1%

cocoa butter* 14.6%

emulsifier: sunflower lecithin* 0.4%

vanilla* 0.03%

Nutritional values for 100 g

<i>Energy kcal</i>	566	kcal/100g
<i>Energy kJ</i>	2,350	kJ/100g
<i>Protein</i>	6.3	g/100g
<i>Fat</i>	39	g/100g
<i>of which cholesterol</i>	1.56	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	24	g/100g
<i>of which monounsaturated fats</i>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	42	g/100g
<i>of which sugars</i>	39	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	9.6	g/100g
<i>Salt</i>	0.03	g/100g
<i>Sodium</i>	0.01	g/100g
<i>Calcium</i>	77.5	mg/100g
<i>Iron</i>	4	mg/100g
<i>Vitamin A</i>	4.82	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	525	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.4	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	585	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	39	g/100g

Characteristics

Finished product's weight	70.0 g
Unit size	155*65*6 mm
Content of cocoa butter added	15 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	60 %
Customs code	1806329000
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 18 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 : LXXXXYZZZ (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 Aluminum Glue				Cardboard Label			
EAN unit		3395328349656		EAN package		3395328349663	
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	3395328349649

LAST UPDATE

Approved by : Quality Manager Regulatory Affairs

Product informations update

26 October 2020



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

Not contractual informations.

VALRHONA S.A.S.
Société Anonyme au Capital de 1 539 990 €
CHOCOLAT - CONFISERIE
14-16 avenue du Président Roosevelt
26602 TAIN L'HERMITAGE Cedex
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17