



PRODUCT CODE 31461 **Tablettes**

NAME ARAGUANI BAR

INVOICE NAME DARK ARAGUANI 100% BAR 70G

Notes : Chocolatey, woody, full-bodied

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
Pure cocoa paste (100% cocoa).	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

Araguani's touch of vanilla, woody notes and hint of bitterness take you on an adventure through Venezuela's patchwork of mountains, forests and salt water lakes.

Legal name & Ingredients list

Pure cocoa paste (100% cocoa).

Ingredients list:

cocoa beans from Venezuela

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

gluten, nuts, milk, soya

Composition

cocoa beans from Venezuela 100%

Nutritional values for 100 g

<i>Energy kcal</i>	605	kcal/100g
<i>Energy kJ</i>	2,492	kJ/100g
<i>Protein</i>	14	g/100g
<i>Fat</i>	53	g/100g
<i>of which cholesterol</i>	3.4	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	32	g/100g
<i>Carbohydrate</i>	7.5	g/100g
<i>of which sugars</i>	2	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	21	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	98.3	mg/100g
<i>Iron</i>	8.2	mg/100g
<i>Vitamin A</i>	10.5	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	951	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.9	g/100g
<i>Ash</i>	3	g/100g
<i>Energy kcal USA</i>	646	kcal/100g
<i>Added sugars</i>	0	g/100g

Characteristics

Finished product's weight	70.0 g
Unit size	155*65*6 mm
Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	100 %
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 :

12 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		3395328354025		EAN package		3395328354032	
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	3395328354018

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.

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