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PRODUCT CODE 31462 Tablettes

NAME TULAKALUM BAR

INVOICE NAME TULAKALUM BAR 75% 70G

Notes: FRUITY, TANGY,

COCOA NIBS

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
Dark chocolate (75% cocoa minimum,pure cocoa butter).	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

Tulakalum's nutty intensity and powerful cocoa nibs dreamily encapsulate the gorgeous biodiversity of Belize, an endlessly colorful country with rich culture and history.

Legal name & Ingredients list

Dark chocolate (75% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans from Belize, brown sugar, cocoa butter, vanilla

Milk (Made in a facility that uses milk).

Allergens

Contains: May contain:

gluten, nuts, milk, soya



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Composition

cocoa beans from Belize 68.36%

brown sugar 24.5%

cocoa butter 7.1%

vanilla 0.04%

Nutritional values for 100 g

Energy kcal	574	kcal/100g
Energy kJ	2,376	kJ/100g
Protein	9.4	g/100g
Fat	43	g/100g
of which cholesterol	2.33	mg/100g
of which trans fat	0	g/100g
of which saturated fat	26	g/100g
of which monounsaturated fats	2	g/100g
of which polyunsaturated	0	g/100g
Carbohydrate	29	g/100g
of which sugars	25	g/100g
of which polyols	0	g/100g
of which starch	0	g/100g
Fiber	14	g/100g
Salt	0.02	g/100g
Sodium	0.01	g/100g
Calcium	87.6	mg/100g
Iron	5.8	mg/100g
Vitamin A	7.18	μg/100g
Vitamin C	0	mg/100g
Vitamin D	0	μg/100g
Potassium	706	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.63	g/100g
Ash	2	g/100g
Energy kcal USA	602	kcal/100g
Organic acids	0	g/100g
Added sugars	24	g/100g

Characteristics





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Finished product's weight 70.0 g

Unit size 155*65*6 mm

Content of cocoa butter 7 %

added

Dry matter content of 0 %

milk

Dairy protein content 0 %
Total cocoa content 76 %

Customs code 1806329000 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 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: LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date: PDD-MM-YYYY (D=Day; M=Month; Y=Year)

CONDITIONING

Description of packaging

Box 12 units





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PRIMARY PACKAGING			SECONDARY PACKAGING				
Cardbord box				Cardboard			
Aluminum				Label			
Glue							
EAN unit	3395328354056		EAN package	3395328354063			
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	3395328354049		

LAST UPDATE

Approved by: Quality Manager Regulatory Affairs

Product informations update 26 October 2020

B.BOISNARD

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

Not contractual informations.

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