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PRODUCT CODE 31807 Tablettes

NAME BARS GIFT BOX

INVOICE NAME 6 BARS TASTING COLLECTION GIFT BOX

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	
ĺ	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
Milk chocolate (40% cocoa minimum, pure cocoa butter),dark chocolate (64% cocoa minimum, pure cocoa butter) and 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

A box of 6 Grand Crus bars in dark, milk and blond Dulcey chocolate revealing unique Varhona flavors. Tulakalum 75%, Guanaja 70%, Manjari 64%, Bahibe 46%, Jivara 40%, Dulcey 35%.

Legal name & Ingredients list

Milk chocolate (40% cocoa minimum, pure cocoa butter),dark chocolate (64% cocoa minimum, pure cocoa butter) and white chocolate (35% cocoa butter minimum).

Ingredients list:

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

Alle	ergens
Contains:	May contain:
gluten, milk	nuts, soy





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Composition

cocoa beans 37.144%

sugar 24.3%

cocoa butter 18.5%

whole MILK powder 10.4%

brown sugar 5.8%

dried skimmed MILK 1.4%

whey (MILK) 1.3%

butter (MILK) 0.5%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.2%

BARLEY malt extract 0.05%

vanilla 0.006%





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Nutritional values for 100 g

Energy kcal	580	kcal/100g
Energy kJ	2,410	kJ/100g
Protein	8.5	g/100g
Fat	42	g/100g
of which cholesterol	11.3	mg/100g
of which trans fat	0	g/100g
of which saturated fat	25	g/100g
of which monounsaturated fats	6	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	39	g/100g
of which sugars	37	g/100g
of which polyols	0	g/100g
of which starch	0	g/100g
Fiber	7.8	g/100g
Salt	0.17	g/100g
Sodium	0.07	g/100g
Calcium	165	mg/100g
Iron	3.2	mg/100g
Vitamin A	36.9	μg/100g
Vitamin C	1	mg/100g
Vitamin D	0.12	μg/100g
Potassium	545	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.22	g/100g
Ash	2	g/100g
Energy kcal USA	596	kcal/100g
Organic acids	0	g/100g
Added sugars	30	g/100g

Characteristics

Finished product's weight 420.0 g

Content of cocoa butter 19 %

added

Dry matter content of 14 %

milk

Dairy protein content 3 % Total cocoa content 56 %

Customs code 1806329000





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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 10 caskets

PRIMARY PACKAGING			SECONDARY PACKAGING				
Cardboard box				Cardboard			
Aluminium				Label			
Cardboard box				Adhesive tape			
Label				Bubble type			
				Sticker			
EAN unit 3395328365748			EAN package	3395328365724			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	69x59x162	420	490	10	360x180x173	4200	5200





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	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	
ſ	12	4	48	480	789	3395328365731	

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

4 December 2020

Not contractual informations.

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