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PRODUCT CODE 31835 Aides Culinaires

NAME PRALINE FRUITE

AMANDES NOISETTES

INVOICE NAME 300G FRUITY PRALINE 50%

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

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.





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PRODUCTION INFORMATION

Description

Discover the balance of almonds and hazelnuts with this 50% fruity praline for even more delicious pastries.

Legal name & Ingredients list

Praline.

Ingredients list:

sugar, HAZELNUTS from Italy 25%, ALMONDS from Spain 25%, emulsifier: SOY lecithin, natural vanilla extract

Milk (Made in a facility that uses milk).

Alle	rgens
Contains:	May contain:
nuts, soya	gluten, milk, egg

Composition

sugar 49.2%

HAZELNUTS from Italy 25,1% ALMONDS from Spain 25,1% emulsifier: SOY lecithin 0.5%

natural vanilla extract 0.1%





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Nutritional values for 100 g

Energy kcal	514	kcal/100g	
Energy kJ	2,145	kJ/100g	
Protein	9.1	g/100g	
Fat	28	g/100g	
of which cholesterol	0	mg/100g	
of which trans fat	0	g/100g	
of which saturated fat	2.1	g/100g	
of which monounsaturated fats	11	g/100g	
of which polyunsaturated	2	g/100g	
Carbohydrate	53	g/100g	
of which sugars	51	g/100g	
of which polyols	0	g/100g	
of which starch	0.31	g/100g	
Fiber	5.5	g/100g	
Salt	< 0.01	g/100g	
Sodium	0	g/100g	
Calcium	95.4	mg/100g	
Iron	2.1	mg/100g	
Vitamin A	1.58	μg/100g	
Vitamin C	2	mg/100g	
Vitamin D	0	μg/100g	
Potassium	347	mg/100g	
Alcohol (ethanol)	0	g/100g	
Water	2.54	g/100g	
Ash	1	g/100g	
Energy kcal USA	525	kcal/100g	
Organic acids	0	g/100g	
Added sugars	49	g/100g	

Characteristics

Finished product's weight 300.0 g

Content of cocoa butter 0 %

added

Dry matter content of 0 %

milk

Dairy protein content 0 %
Total cocoa content 0 %

Customs code 2008199580





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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 9 months

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

7 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 300 g tub x 8







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PRIMARY PACKAGING			SECONDARY PACKAGING				
Tub / Seal / Lid			Cardboard				
Label / Label			Adhesive tape				
		Label					
			Bubble type				
EAN unit	3395328365991		EAN package	3395328366004			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1		300	340	8		2400	2873

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		
20	6	120	960	925	3395328365984		

LAST UPDATE

Approved by: Quality Manager Regulatory Affairs

Product informations update

19 August 2020

VALRH

VALRHONA S.A.S.
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Not contractual informations.



