

**PRODUCT CODE** 3211 **Pâtes d'Amandes**  
**NAME** PÂTE D'AMANDES DE  
PROVENCE  
**INVOICE NAME** PROVENCE ALMOND PASTE 50% 4KG

## 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

### 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

Classic taste of Provence almonds, balanced.

### Legal name & Ingredients list

#### Almond paste.

Ingredients list:

ALMONDS 50%, sugar, water, invert sugar, PISTACHIO paste (PISTACHIOS, preservative: potassium sorbate, emulsifier: SOY lecithin, salt), stabilizer: sorbitol, natural vanilla flavour, salt

### Allergens

#### Contains:

nuts, soya

#### May contain:

sesame

### Composition

ALMONDS 50%

sugar 37.6%

water 7.5%

invert sugar 2.2%

PISTACHIO paste 1.4% (PISTACHIOS

preservative: potassium sorbate

emulsifier: SOY lecithin

salt

)stabilizer: sorbitol 1.2%

natural vanilla flavour 0.05%

salt 0.05%

## Nutritional values for 100 g

<i>Energy kcal</i>	476	kcal/100g
<i>Energy kJ</i>	1,986	kJ/100g
<i>Protein</i>	8.2	g/100g
<i>Fat</i>	28	g/100g
<i>of which cholesterol</i>	0	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	2.3	g/100g
<i>Carbohydrate</i>	46	g/100g
<i>of which sugars</i>	45	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	5.7	g/100g
<i>Salt</i>	0.05	g/100g
<i>Sodium</i>	0.02	g/100g
<i>Calcium</i>	100	mg/100g
<i>Iron</i>	0	mg/100g
<i>Vitamin A</i>	10.5	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	12	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	487	kcal/100g

## Characteristics

Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	%
Total cocoa content	0 %
Customs code	1704905100
Geographic origin	France

## Preservation

**Conditions of preservation before opening :** In a dry place where temperature is maintained at 14-16°C / 57-60°F

**Minimum durability date** 9 months

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

4 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 : MM-YYYY (M=Month ; Y=Year) Batch number : LXXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)**

## CONDITIONING

*Description of packaging*

4 kg tub



## LAST UPDATE

**Approved by : Quality Manager Regulatory Affairs**  
**Product informations update**  
**1 July 2020**

S. LION  
Resp. Affaires Réglementaires Europe / European Regulatory Affairs 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