

**PRODUCT CODE** 3212  
**NAME** PÂTE D'AMANDES DE PROVENCE  
**INVOICE NAME** PROVENCE ALMOND PASTE 70% 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 « \* »

### 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

VALRHONA S.A.S. 14, Avenue du Président Roosevelt CS 20040 26600 Tain l'Hermitage Cedex France  
Tél. 04.75.07.90.90 – Fax 04.75.08.84.49 – [www.valrhona.com](http://www.valrhona.com)  
Service clients / Customer service: [serviceclient@valrhona.fr](mailto:serviceclient@valrhona.fr)



## Description

**High fruit content. Classic taste of Provence almonds, low sweetness.**

## Legal name & Ingredients list

### Almond paste.

#### Ingredients list:

ALMONDS (France, Spain) 70%, sugar, water, invert sugar, PISTACHIO paste (PISTACHIOS, preservative: potassium sorbate, salt, emulsifier: sunflower lecithin), stabilizer: sorbitol, natural vanilla flavour.

## Allergens

### Contains:

nuts

### May contain:

gluten, nuts, sesame

## Composition

ALMONDS (France, Spain) 70.02%

sugar 15.5%

water 10.5%

invert sugar 1.9%

PISTACHIO paste 1.1% (PISTACHIOS 0.8%

preservative: potassium sorbate 0.1%

salt 0.08%

emulsifier: sunflower lecithin 0.06%

)stabilizer: sorbitol 0.9%

natural vanilla flavour 0.08%

## Nutritional values for 100 g

<i>Energy kcal</i>	517	kcal/100g
<i>Energy kJ</i>	2,143	kJ/100g
<i>Protein</i>	16	g/100g
<i>Fat</i>	39	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>	3.3	g/100g
<i>of which monounsaturated fats</i>	23	g/100g
<i>of which polyunsaturated</i>	8	g/100g
<i>Carbohydrate</i>	22	g/100g
<i>of which sugars</i>	21	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0.7	g/100g
<i>Fiber</i>	5.7	g/100g
<i>Salt</i>	0.08	g/100g
<i>Sodium</i>	0.03	g/100g
<i>Calcium</i>	165	mg/100g
<i>Iron</i>	2.3	mg/100g
<i>Vitamin A</i>	0	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	470	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	14.2	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	528	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	17	g/100g

## Characteristics

Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	0 %
Customs code	2008191980
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** 5 months

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

2 month(s) minimum

**Durability and storage conditions after opening :**

After use, close hermetically the product to protect its properties and store it 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 : 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*

4 kg tub

## LAST UPDATE

Approved by : Quality Manager

Product informations update

10 February 2022



**B. BOISSARD**  
Resp. Qualité Satisfaction Clients et Méthodes  
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

**VALRHONA S.A.S.**  
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