

**PRODUCT CODE** 3285  
**NAME** GRUE DE CACAO  
**INVOICE NAME** COCOA NIBS 1KG



## 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 « \* »

### Chemical characteristics

	Lead	Cadmium
Type of product	Maximum values	Maximum values
Cocoa beans roasted and crushed.	0.2 mg/kg	0.6 mg/kg

## 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 effective Commission Regulation (EC) N° 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants 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 Departmental Directorate for the Protection of Populations (DDPP in France).

## PRODUCTION INFORMATION

### Description

These Valrhona cocoa nibs are made from cocoa beans from Ghana, which are roasted and crushed into small pieces in order to bring a pure bitter and spicy cocoa beans taste, along with a crunchy texture.

### Legal name & Ingredients list

**Cocoa beans roasted and crushed.**

Ingredients list:

cocoa beans from Ghana.

### Allergens

**Contains:**

**May contain:**

nuts, soy

### Composition

cocoa beans from Ghana 100%

## Nutritional values for 100 g

<b>Energy</b>	605	kcal/100g
<b>Energy</b>	2,492	kJ/100g
<b>Protein</b>	14	g/100g
<b>Fat</b>	53	g/100g
<b>Cholesterol</b>	3.4	mg/100g
<b>of which trans fat</b>	0	g/100g
<b>of which saturated fat</b>	32	g/100g
<b>of which monounsaturated fats</b>	17	g/100g
<b>of which polyunsaturated</b>	2	g/100g
<b>Carbohydrate</b>	7.5	g/100g
<b>of which sugars</b>	2	g/100g
<b>Polyols, total</b>	0	g/100g
<b>of which starch</b>	0	g/100g
<b>Fibre</b>	21	g/100g
<b>Salt</b>	< 0.01	g/100g
<b>Sodium</b>	0	g/100g
<b>Calcium</b>	98.3	mg/100g
<b>Iron, total</b>	8.2	mg/100g
<b>Vitamin A</b>	10.5	µg/100g
<b>Vitamin C</b>	1	mg/100g
<b>Vitamin D</b>	0	µg/100g
<b>Potassium</b>	951	mg/100g
<b>Alcohol (ethanol)</b>	0	g/100g
<b>Water</b>	1.9	g/100g
<b>Ash</b>	3	g/100g
<b>Energy kcal USA</b>	646	kcal/100g
<b>Organic acids, total</b>	0	g/100g
<b>Added sugars</b>	0	g/100g

## Characteristics

Finished product's weight	1000.0 g
Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	100 %
Customs code	1801000000

Geographic origin

France

## Preservation

**Conditions of preservation before opening :**

In a dry place where temperature is maintained at 16-18°C / 60-64°F

**Minimum durability date**

12 months

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

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

## CONDITIONING

*Description of packaging*

1 kg bag



PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag Label				Cardboard Label			
EAN unit 3395321032852				EAN package 3395324032859			
Sales unit	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g
1		1000	1020	10	408x331x190	10000.00	10847.05

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
6	5	30	300	1085	3395327032856

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
5 June 2023



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

Not contractual informations.

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