

SPECIFICATION SHEET

PRODUCT CODE

NAME INVOICE NAME 33358

PRALIFEUILLETE LAIT SENSATION PRALIFEUILLETE LAIT 2KG

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 effective Commission Regulation (EC) N $^{\circ}$ 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 Direction of the Veterinarian Services.

PRODUCTION INFORMATION

Description

Almond praliné mixed with crêpe wafer pieces and coated in milk chocolate. Toasted notes. Crispy.

Legal name & Ingredients list

Chocolate candies (49% praliné).

Ingredients list:

sugar, ALMONDS, cocoa butter, whole MILK powder, crispy crêpe biscuit pieces 5.4% (WHEAT flour, sugar, concentrated butter (MILK), dried skimmed MILK, BARLEY malt, salt), cocoa beans, HAZELNUTS, emulsifier: sunflower lecithin, natural vanilla extract, concentrated butter (MILK).

Allergens

May contain:

Contains: gluten, nuts, milk

egg, soy



)

Composition

sugar 43.22% ALMONDS 19.8% cocoa butter 15.4% whole MILK powder 11.1% crispy crêpe biscuit pieces 5.4% (WHEAT flour 2.5% sugar 2.3% concentrated butter (MILK) 0.3% dried skimmed MILK 0.1% BARLEY malt 0.05% salt 0.05% cocoa beans 3.3% HAZELNUTS 1.5% emulsifier: sunflower lecithin 0.2% natural vanilla extract 0.04% concentrated butter (MILK) 0.04%



Nutritional values for 100 g

Energy kcal	539	kcal/100g	
Energy kJ	2,249	kJ/100g	
Protein	8.4	g/100g	
Fat	32	g/100g	
of which cholesterol	11.9	mg/100g	
of which trans fat	0	g/100g	
of which saturated fat	13	g/100g	
of which monounsaturated fats	12	g/100g	
of which polyunsaturated	3	g/100g	
Carbohydrate	53	g/100g	
of which sugars	51	g/100g	
of which polyols	0	g/100g	
of which starch	1.9	g/100g	
Fiber	3.7	g/100g	
Salt	0.16	g/100g	
Sodium	0.06	g/100g	
Calcium	161	mg/100g	
Iron	1.2	mg/100g	
Vitamin A	34.9	µg/100g	
Vitamin C	1	mg/100g	
Vitamin D	0.27	µg/100g	
Potassium	341	mg/100g	
Alcohol (ethanol)	0	g/100g	
Water	0.931	g/100g	
Ash	2	g/100g	
Energy kcal USA	546	kcal/100g	
Organic acids	0	g/100g	
Added sugars	46	g/100g	

Characteristics

Unit size	35*19*18 mm
Finished product's weight	11.0 g
Content of cocoa butter added	15 %
Dry matter content of milk	11 %
Dairy protein content	3 %
Total cocoa content	19 %

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Customs code Geographic origin 1806901900 France

Preservation

Conditions of preservation before opening :

You have the possibility of preserving these products at 16°C as any candy of chocolate. However, Valrhona recommends you a mode of preservation at 4°C: - From reception, it is necessary to preserve at 4°C these candies of chocolate in their original box, by keeping the protective film intact. - Before arranging them in the front window at 16°C, planning an ascent at room temperature of the box of

chocolate candies under film, during approximately 3 hours.

Minimum durability date

6 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 it in the temperatures recommended up to the best-before date registered on the packaging.

 Labeling templates

 Best before date : DD-MM-YYYY (D=Day ; M=Month ; Y=Year) YYYY.MM.DD 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 2 kg box



PRIMARY PACKAGING			SECONDARY PACKAGING				
Cardboard bas	e						
Lid							
Bag							
Crystal paper							
Bubble type							
Adhesive tape							
Label							
Cardboard she	et						
Tray							
EAN unit 3395328464632			EAN package				
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	320x225x75	2000	2331.9			0.00	0.00

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		
10	13	130		1126	3395328464625		

LAST UPDATE

Approved by : Quality Manager Product informations update 13 July 2022

Better

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

Not contractual informations.

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