

**PRODUCT CODE** 33517  
**NAME** GIFT BOX INITIATION GRANDS CRUS  
**INVOICE NAME** 6 GRANDS CRUS GIFT BOXE 6 SQUARES

## 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

Type of product	Lead
	Maximum values
Dark chocolate squares (60% cocoa minimum, pure cocoa butter).	0.3 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 Direction of the Veterinarian Services.

## PRODUCTION INFORMATION

### Description

Discover and browse the range of flavors in Valrhona's 6 dark chocolates.

### Legal name & Ingredients list

**Dark chocolate squares (60% cocoa minimum, pure cocoa butter).**

Ingredients list:

cocoa beans, sugar, cocoa butter, cane sugar, brown sugar, emulsifier: sunflower lecithin, natural vanilla extract, vanilla.

Milk (Made in a facility that uses milk).

### Allergens

**Contains:**

**May contain:**

gluten, nuts, milk, soy

## Composition

cocoa beans 62.28%

sugar 18.3%

cocoa butter 8.5%

cane sugar 6.5%

brown sugar 4.1%

emulsifier: sunflower lecithin 0.3%

natural vanilla extract 0.01%

vanilla 0.01%

## Nutritional values for 100 g

<i>Energy kcal</i>	570	kcal/100g
<i>Energy kJ</i>	2,365	kJ/100g
<i>Protein</i>	8.6	g/100g
<i>Fat</i>	42	g/100g
<i>of which cholesterol</i>	2.12	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	25	g/100g
<i>of which monounsaturated fats</i>	2	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	33	g/100g
<i>of which sugars</i>	30	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	13	g/100g
<i>Salt</i>	0.01	g/100g
<i>Sodium</i>	0.01	g/100g
<i>Calcium</i>	70.2	mg/100g
<i>Iron</i>	5.2	mg/100g
<i>Vitamin A</i>	6.54	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	619	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.34	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	596	kcal/100g
<i>Organic acids</i>	0.134	g/100g
<i>Added sugars</i>	29	g/100g

## Characteristics

Finished product's weight	30.0 g
Unit size	33,5*33,5*4,5 mm
Content of cocoa butter added	9 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	71 %

Customs code 1806329000  
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** 14 months

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

8 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 : (E ) MM-YYYY (M=Month ; Y=Year) 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

Box 36 cases

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard box				Cardboard			
Label				Label			
Label				Bubble type			
EAN unit		3395328467046		EAN package		3395328467473	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	69x8x133	30	40	36	248x184x120	1080.00	1560.00

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
19	9	171	6,156	1225	3395328467480

## LAST UPDATE

Approved by : Quality Manager

Product informations update

22 March 2022



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

Not contractual informations.

**VALRHONA S.A.S.**  
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