

FT 33599

page 1 / 6

PRODUCT CODE 33599 Sensations

NAME MENTHE VIVE

INVOICE NAME SENSATION MENTHE VIVE 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 « \* »

#### **Heavy metals**





FT 33599

page 2 / 6

#### **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**

Ganache flavored with fresh mint extract coated in dark chocolate.

### Legal name & Ingredients list

#### Chocolate candies.

Ingredients list:

cocoa beans, sugar, water, glucose syrup, concentrated butter (MILK), invert sugar, whole condensed MILK, cocoa butter, stabilizer: D-sorbitol, emulsifier: sunflower lecithin, natural mint flavoring, natural vanilla extract

All	lergens
Contains:	May contain:
milk	gluten, nuts, egg, sov





FT 33599

page 3 / 6

## Composition

cocoa beans 33.055%

sugar 31.9%

water 9.6%

glucose syrup 8%

concentrated butter (MILK) 5.1%

invert sugar 4%

whole condensed MILK 4%

cocoa butter 3.7%

stabilizer: D-sorbitol 0.3%

emulsifier: sunflower lecithin 0.3%

natural mint flavoring 0.04%

natural vanilla extract 0.005%





FT 33599

page 4 / 6

## Nutritional values for 100 g

Energy kcal	452	kcal/100g
Energy kJ	1,885	kJ/100g
Protein	4.8	g/100g
Fat	27	g/100g
of which cholesterol	19	mg/100g
of which trans fat	0	g/100g
of which saturated fat	16	g/100g
of which monounsaturated fats	3	g/100g
of which polyunsaturated	0	g/100g
Carbohydrate	44	g/100g
of which sugars	44	g/100g
of which polyols	0.196	g/100g
of which starch	0	g/100g
Fiber	7	g/100g
Salt	0.02	g/100g
Sodium	0.01	g/100g
Calcium	44	mg/100g
Iron	2.8	mg/100g
Vitamin A	66.8	μg/100g
Vitamin C	3	mg/100g
Vitamin D	0.1	μg/100g
Potassium	335	mg/100g
Alcohol (ethanol)	0	g/100g
Water	15.6	g/100g
Ash	1	g/100g
Energy kcal USA	466	kcal/100g
Organic acids	0	g/100g
Added sugars	44	g/100g

### **Characteristics**

Unit size 36\*24\*18 mm

Content of cocoa butter added

Dry matter content of 6 % milk

Dairy protein content 0 % 7 total cocoa content 37 %

Customs code 1806901900





FT 33599

page 5 / 6

Geographic origin France

#### **Preservation**

**Conditions of preservation before opening :** Keep in a cool place at 4°C (39.2°F)

Minimum durability date 6 months

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

5 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: 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





FT 33599

page 6 / 6

PRIMARY PACKAGING			SECONDARY PACKAGING				
Cardboard bas	e						
Lid							
Bag							
Crystal paper							
Bubble type							
Adhesive tape							
Cardboard she	et						
Tray							
Label							
Label							
EAN unit 3395328472156		EAN package					
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	XX	2000	2298.9			0	0

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	3395328472149	

# LAST UPDATE

300

Approved by: Quality Manager Regulatory Affairs

 ${\bf Product\ informations\ update}$ 

8 December 2020

Not contractual informations.

VALRHONA S.A.S.

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