

PRODUCT CODE 33700

NAME GANACHE THE JASMIN

INVOICE NAME SENSATION GANACHE THE JASMIN 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 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
Service clients / Customer service: serviceclient@valrhona.fr



Description

Ganache flavored with a jasmine tea infusion coated in dark chocolate and decorated with a tea leaf transfer. Very floral notes.

Legal name & Ingredients list

Chocolate candies.

Ingredients list:

cocoa beans, sugar, cocoa butter, glucose syrup, concentrated butter (MILK), whole MILK powder, whole condensed MILK, water, brown sugar, green jasmine tea 1.3%, stabilizer: D-sorbitol, emulsifier: sunflower lecithin, natural vanilla extract, BARLEY malt extract, colour: turmeric (E100).

Allergens

Contains:

gluten, milk

May contain:

nuts, egg, soy

Composition

cocoa beans 24.6%

sugar 24.2%

cocoa butter 12.5%

glucose syrup 10%

concentrated butter (MILK) 6.1%

whole MILK powder 5.9%

whole condensed MILK 5.6%

water 5.6%

brown sugar 2.7%

green jasmine tea 1.3%

stabilizer: D-sorbitol 0.9%

emulsifier: sunflower lecithin 0.3%

natural vanilla extract 0.2%

BARLEY malt extract 0.08%

colour: turmeric (E100) 0.02%

Nutritional values for 100 g

<i>Energy kcal</i>	495	kcal/100g
<i>Energy kJ</i>	2,059	kJ/100g
<i>Protein</i>	5.3	g/100g
<i>Fat</i>	34	g/100g
<i>of which cholesterol</i>	28.3	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	20	g/100g
<i>of which monounsaturated fats</i>	7	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	40	g/100g
<i>of which sugars</i>	37	g/100g
<i>of which polyols</i>	0.611	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	5.2	g/100g
<i>Salt</i>	0.08	g/100g
<i>Sodium</i>	0.03	g/100g
<i>Calcium</i>	95.2	mg/100g
<i>Iron</i>	2.2	mg/100g
<i>Vitamin A</i>	96	µg/100g
<i>Vitamin C</i>	4	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	333	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	12.8	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	506	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	37	g/100g

Characteristics

Unit size	30*30*13,5 mm
Finished product's weight	11.0 g
Content of cocoa butter added	12 %
Dry matter content of milk	13 %
Dairy protein content	2 %
Total cocoa content	37 %

Customs code 1806901900
Geographic origin France

Preservation

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

Minimum durability date 5 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 : LXXXXYYZZZ
(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 base							
Lid							
Crystal paper							
Tray							
Bubble type							
Adhesive tape							
Bag							
Label							
Label							
EAN unit		3395328475614		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	320x225x100	2000	2286			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	11	110		1251	3395328475607	

LAST UPDATE

Approved by : Quality Manager

Product informations update

11 January 2022



B. BOISNARD

Respo. Qualité Satisfaction Clients et Méthodes
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

VALRHONA S.A.S.

Société Anonyme au Capital de 1 539 990 €

CHOCOLAT - CONFISERIE

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