



PRODUCT CODE 33870
NAME 15 PETITS DELICES DARK MILK WHITE
INVOICE NAME GIFT BOX 15 PETITS DELICES 145G D/M/W

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° 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

A gourmet selection of 15 fine chocolates inspired from French pastries: Millefeuille, Crème caramel, Fondant au chocolat, Succès praliné, Paris-Brest.

Legal name & Ingredients list

Assorted fine chocolates.

Ingredients list:

sugar, cocoa butter, cocoa beans, ALMONDS, HAZELNUTS, whole MILK powder, whole condensed MILK, concentrated butter (MILK), glucose syrup, invert sugar, emulsifier: sunflower lecithin, stabilizer: D-sorbitol, salt, natural vanilla extract, BARLEY malt extract, glazing agent: shellac.

Allergens

Contains:

gluten, nuts, milk

May contain:

egg, soy

Composition

sugar 39.46%

cocoa butter 16.4%

cocoa beans 12.9%

ALMONDS 8.1%

HAZELNUTS 7%

whole MILK powder 7%

whole condensed MILK 2.9%

concentrated butter (MILK) 2.4%

glucose syrup 2.2%

invert sugar 1.2%

emulsifier: sunflower lecithin 0.2%

stabilizer: D-sorbitol 0.1%

salt 0.06%

natural vanilla extract 0.06%

BARLEY malt extract 0.01%

glazing agent: shellac 0.01%

Nutritional values for 100 g

<i>Energy kcal</i>	546	kcal/100g
<i>Energy kJ</i>	2,273	kJ/100g
<i>Protein</i>	6.9	g/100g
<i>Fat</i>	35	g/100g
<i>of which cholesterol</i>	14.8	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	17	g/100g
<i>of which monounsaturated fats</i>	11	g/100g
<i>of which polyunsaturated</i>	2	g/100g
<i>Carbohydrate</i>	49	g/100g
<i>of which sugars</i>	43	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0.042	g/100g
<i>Fiber</i>	3.8	g/100g
<i>Salt</i>	0.14	g/100g
<i>Sodium</i>	0.05	g/100g
<i>Calcium</i>	112	mg/100g
<i>Iron</i>	1.6	mg/100g
<i>Vitamin A</i>	49.8	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	323	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	4.24	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	553	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	43	g/100g

Characteristics

Finished product's weight	145.0 g
Content of cocoa butter added	16 %
Dry matter content of milk	10 %
Dairy protein content	2 %
Total cocoa content	29 %
Customs code	1806901900

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 :

10 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 12 caskets

PRIMARY PACKAGING				SECONDARY PACKAGING			
Casket Small cushion Label Film Sticker				Cardboard Label			
EAN unit		3395328481769		EAN package		3395328481776	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	126x37x207	145	275	12	397x226x178	1740.00	3600.00

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	6	60	720	1224	3395328481783

LAST UPDATE

Approved by : Quality Manager

Product informations update

27 April 2022



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

Not contractual informations.

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