



**PRODUCT CODE**

**33910**

**Sensations**

**NAME**

**TRUFFE GUANAJA**

**INVOICE NAME**

**TRUFFE GUANAJA 1KG**

**Notes : BALANCED,  
ROASTED and  
BITTERNESS**

## 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

## 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

**Dark chocolate Grand Cru Guanaja 70% ganache. Coated in dark chocolate. Intense and lingering finish. Melting center.**

### Legal name & Ingredients list

**Chocolate candies.**

Ingredients list:

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

### Allergens

**Contains:**

nuts, milk

**May contain:**

gluten, egg, soy

## Composition

cocoa beans 32.19%

sugar 32%

cocoa butter 8.7%

water 7.6%

glucose syrup 6.3%

whole condensed MILK 4.1%

concentrated butter (MILK) 2.9%

invert sugar 2.8%

HAZELNUTS 2.3%

stabilizer: D-sorbitol 0.8%

emulsifier: sunflower lecithin 0.3%

natural vanilla extract 0.01%

## Nutritional values for 100 g

<i>Energy kcal</i>	480	kcal/100g
<i>Energy kJ</i>	1,999	kJ/100g
<i>Protein</i>	5.1	g/100g
<i>Fat</i>	31	g/100g
<i>of which cholesterol</i>	12.1	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	18	g/100g
<i>of which monounsaturated fats</i>	4	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	42	g/100g
<i>of which sugars</i>	41	g/100g
<i>of which polyols</i>	0.58	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	6.9	g/100g
<i>Salt</i>	0.02	g/100g
<i>Sodium</i>	0.01	g/100g
<i>Calcium</i>	46.7	mg/100g
<i>Iron</i>	2.9	mg/100g
<i>Vitamin A</i>	41.2	µg/100g
<i>Vitamin C</i>	3	mg/100g
<i>Vitamin D</i>	0.063	µg/100g
<i>Potassium</i>	337	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	13.5	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	495	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	41	g/100g

## Characteristics

Unit size	27 mm
Finished product's weight	13.5 g
Content of cocoa butter added	9 %
Dry matter content of milk	4 %
Dairy protein content	0 %
Total cocoa content	41 %

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** 10 months

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

9 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 : 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

1 kg box

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard base Lid Bag Adhesive tape Label Tray Label							
EAN unit		3395328482278		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	1000	1217			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	3395328482261

## LAST UPDATE

Approved by : Quality Manager Regulatory Affairs

Product informations update

19 January 2021



**B. BOISNARD**  
Resp. 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**  
14-16 avenue du Président Roosevelt  
26602 TAIN L'HERMITAGE Cedex  
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17