



PRODUCT CODE 34200
NAME OABIKA 72°B CONCENTRE 5 KG
INVOICE NAME OABIKA 72°B CONCENTRE 5 KG

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
Listeria monocytogenes* :	Absence in 25g	AES 10/03-09/00

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

Description

Oabika is a cocoa fruit juice concentrate, made from the still-undervalued white pulp that protects beans in the cocoa pod, also known as mucilage. Its nuanced aromatic profile, oscillating between fruity and tangy notes, instantly takes us to the heart of the plantations to discover the rare and exceptional taste of cocoa fruit. Its syrupy texture and amber color make it an exceptional ingredient, the new key ingredient for chefs and artisans around the world.

pH : 3,6 ±0,3, Brix : 72°B ±2

Legal name & Ingredients list

Cocoa (Theobroma cacao L.) concentrated pulp juice.

Ingredients list:
cocoa pulp.

No allergen declared on this product (respecting the REGULATION (EU) No 1169/2011).

Allergens

Contains:

May contain:

No allergen declared on this product (respecting the REGULATION (EU) No 1169/2011).

Composition

cocoa pulp 100%

Nutritional values for 100 g

<i>Energy kcal</i>	268	kcal/100g
<i>Energy kJ</i>	1,137	kJ/100g
<i>Protein</i>	1.9	g/100g
<i>Fat</i>	< 0.5	g/100g
<i>of which cholesterol</i>	1	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	< 0.1	g/100g
<i>of which monounsaturated fats</i>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	61	g/100g
<i>of which sugars</i>	60	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	2.5	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	< 0.005	g/100g
<i>Calcium</i>	70.3	mg/100g
<i>Iron</i>	0.43	mg/100g
<i>Vitamin A</i>	0	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	782	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	27.9	g/100g
<i>Ash</i>	3	g/100g
<i>Energy kcal USA</i>	263	kcal/100g
<i>Organic acids</i>	3.4	g/100g
<i>Added sugars</i>	0	g/100g

Characteristics

Content of glucose	26,4 g/100g
Content of fructose	28,8 g/100g
Content of sucrose	4,1 g/100g
Content of magnesium	81,9 mg/100g
Customs code	2009893899
Geographic origin	Ghana

Preservation

Conditions of preservation before opening :

Before opening, keep in a dry place protected from light, between 16°C and 18°C or in the refrigerator below 4°C to preserve the organoleptic properties of the product as far as possible.

Crystallisation and browning of the product may appear. These phenomena do not in any way affect the organoleptic qualities of the product. Crystallisation is reversible by heating the product slightly.

Minimum durability date

12 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 opening, keep in the refrigerator below 4°C.

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

5kg Bag-in-Box (metallized bag fitted with a cap and placed in a cardboard box)

LAST UPDATE

Approved by : Quality Manager

Product informations update

10 September 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