



PRODUCT CODE

34269

NAME

GIFT BOX 60 SQUARES DARK MILK

INVOICE NAME

GIFT BOX 60 SQUARES D/M

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 « * »

Chemical characteristics

Type of product	Lead
	Maximum values
Milk chocolate squares (39% cocoa minimum, pure cocoa butter) and dark chocolate squares (66% cocoa minimum, pure cocoa butter).	0.2 mg/kg

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 selection of 6 must-have Grands Crus: Tulakalum 75%, Guanaja 70%, Caraibe 66%, Bahibé 46%, Jivara 40% et Andoa Lait 39%.

Legal name & Ingredients list

Milk chocolate squares (39% cocoa minimum, pure cocoa butter) and dark chocolate squares (66% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans, sugar, cocoa butter, whole MILK powder, brown sugar, cane sugar, emulsifier: sunflower lecithin, natural vanilla extract, BARLEY malt extract, vanilla.

Allergens

Contains:

gluten, milk

May contain:

nuts, soy

Composition

cocoa beans 39.744%

sugar 19.1%

cocoa butter 17.3%

whole MILK powder 12.1%

brown sugar 5.8%

cane sugar 5.5%

emulsifier: sunflower lecithin 0.3%

natural vanilla extract 0.1%

BARLEY malt extract 0.05%

vanilla 0.006%

Nutritional values for 100 g

<i>Energy kcal</i>	579	kcal/100g
<i>Energy kJ</i>	2,405	kJ/100g
<i>Protein</i>	8.5	g/100g
<i>Fat</i>	42	g/100g
<i>of which cholesterol</i>	13	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	25	g/100g
<i>of which monounsaturated fats</i>	5	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	38	g/100g
<i>of which sugars</i>	36	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	8.3	g/100g
<i>Salt</i>	0.12	g/100g
<i>Sodium</i>	0.05	g/100g
<i>Calcium</i>	161	mg/100g
<i>Iron</i>	3.4	mg/100g
<i>Vitamin A</i>	40.7	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	549	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.27	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	596	kcal/100g
<i>Organic acids</i>	0.0363	g/100g
<i>Added sugars</i>	31	g/100g

Characteristics

Finished product's weight	300.0 g
Content of cocoa butter added	17 %
Dry matter content of milk	12 %
Dairy protein content	3 %
Total cocoa content	57 %
Customs code	1806329000

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 :

8 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 8 caskets



PRIMARY PACKAGING				SECONDARY PACKAGING			
Casket Film Sticker				Cardboard Label			
EAN unit 3395328489246				EAN package 3395328489253			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	241x27x198	300	500	8	263x219x249	2400.00	4200.00

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
15	4	60	480	1106	3395328489260

LAST UPDATE

Approved by : Quality Manager
Product informations update
1 June 2022



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

Not contractual informations.

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