



PRODUCT CODE 34270
NAME GIFT BOX 32 SQUARES DARK MILK
INVOICE NAME GIFT BOX 32 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
Milk chocolate squares (40% cocoa minimum, pure cocoa butter) and dark chocolate squares (66% cocoa minimum, pure cocoa butter).	Maximum values
	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 4 must-have Grands Crus: Guanaja 70%, Caraibe 66%, Jivara 40% et Bahibe 46%.

Legal name & Ingredients list

Milk chocolate squares (40% 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, emulsifier: sunflower lecithin, natural vanilla extract, BARLEY malt extract.

Allergens

Contains:

gluten, milk

May contain:

nuts, soy

Composition

cocoa beans 39.32%

sugar 28.7%

cocoa butter 17.1%

whole MILK powder 11.6%

brown sugar 2.6%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.2%

BARLEY malt extract 0.08%

Nutritional values for 100 g

<i>Energy kcal</i>	579	kcal/100g
<i>Energy kJ</i>	2,404	kJ/100g
<i>Protein</i>	8.4	g/100g
<i>Fat</i>	41	g/100g
<i>of which cholesterol</i>	12.6	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>	6	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	39	g/100g
<i>of which sugars</i>	37	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	8.2	g/100g
<i>Salt</i>	0.11	g/100g
<i>Sodium</i>	0.05	g/100g
<i>Calcium</i>	147	mg/100g
<i>Iron</i>	3.3	mg/100g
<i>Vitamin A</i>	36.6	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	521	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.1	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	595	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	32	g/100g

Characteristics

Finished product's weight	160.0 g
Content of cocoa butter added	17 %
Dry matter content of milk	11 %
Dairy protein content	3 %
Total cocoa content	56 %
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 16 caskets

PRIMARY PACKAGING				SECONDARY PACKAGING			
Sheath Hold Label Film Label				Cardboard Label			
EAN unit		3395328489277		EAN package		3395328489284	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	165x27x159	160	231	16	339x183x249	2560.00	4000.00

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
14	4	56	896	1138	3395328489291

LAST UPDATE

Approved by : Quality Manager

Product informations update

20 April 2022



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

Not contractual informations.

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