



**PRODUCT CODE** 4110  
**NAME** OEUF GIANDUJA FEUILLETINE  
**INVOICE NAME** GIANDUJA CRISPY WAFER WRAPPED EGG 2KG

## 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 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

**Foil-wrapped eggs with thin wafer slivers.**

### Legal name & Ingredients list

**Chocolate candies.**

Ingredients list:

sugar, whole MILK powder, cocoa butter, HAZELNUTS, cocoa beans, broken pieces of "crêpes dentelles" 4% (WHEAT flour, sugar, concentrated butter (MILK), sunflower oil, dried skimmed MILK, BARLEY malt, salt), emulsifier: sunflower lecithin, natural vanilla extract.

### Allergens

**Contains:**

gluten, nuts, milk

**May contain:**

nuts, egg, soy

### Composition

sugar 39.6%

whole MILK powder 18.2%

cocoa butter 17.4%

HAZELNUTS 13.9%

cocoa beans 6.2%

broken pieces of "crêpes dentelles" 4.4% (WHEAT flour 2%

sugar 2%

concentrated butter (MILK) 0.1%

sunflower oil 0.1%

dried skimmed MILK 0.09%

BARLEY malt 0.04%

salt 0.02%

)emulsifier: sunflower lecithin 0.2%

natural vanilla extract 0.1%

## Nutritional values for 100 g

<i>Energy kcal</i>	558	kcal/100g
<i>Energy kJ</i>	2,325	kJ/100g
<i>Protein</i>	8.2	g/100g
<i>Fat</i>	35	g/100g
<i>of which cholesterol</i>	20	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	16	g/100g
<i>Carbohydrate</i>	52	g/100g
<i>of which sugars</i>	50	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0.15	g/100g
<i>Fiber</i>	2.7	g/100g
<i>Salt</i>	0.2	g/100g
<i>Sodium</i>	0.08	g/100g
<i>Calcium</i>	193	mg/100g
<i>Iron</i>	1.3	mg/100g
<i>Vitamin A</i>	59.1	µg/100g
<i>Vitamin C</i>	2	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	394	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	0.991	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	563	kcal/100g
<i>Added sugars</i>	41	g/100g

## Characteristics

Content of cocoa butter added	17 %
Dry matter content of milk	18 %
Dairy protein content	4 %
Total cocoa content	24 %
Customs code	1806903100
Geographic origin	France

## Preservation

### Conditions of preservation before opening :

You have the possibility of preserving these products at 16°C as any candy of chocolate. However, Valrhona recommends you a mode of preservation at 4°C:

- From reception, it is necessary to preserve at 4°C these candies of chocolate in their original box.
- Before arranging them in the front window at 16°C, planning an ascent at room temperature of the box of chocolate candies during approximately 3 hours.

### Minimum durability date

5 months

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

1 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 : (E ) MM-YYYY (M=Month ; Y=Year) Batch number : LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)**

## CONDITIONING

### Description of packaging

2 kg box



PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard Bag Label Bubble type Bag							
EAN unit		3395321041106		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	258x175x75	2000	2182			0.00	0.00

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
16	10	160		945	3395327041100

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
22 July 2021



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

Not contractual informations.

**VALRHONA S.A.S.**  
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