



PRODUCT CODE

4111

NAME

OEUF GIANDUJA ECLAT FEVE

INVOICE NAME

GIANDUJA & COCOA NIB 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 slivers of cocoa beans.

Legal name & Ingredients list

Chocolate candies.

Ingredients list:

sugar, cocoa beans, HAZELNUTS 14%, cocoa butter, whole MILK powder, split of roasted cocoa beans 3.5%, concentrated butter (MILK), natural vanilla extract, emulsifier: sunflower lecithin.

Allergens

Contains:

nuts, milk

May contain:

gluten, nuts, egg, soy

Composition

sugar 40.4%

cocoa beans 26.7%

HAZELNUTS 14% cocoa butter 7%

whole MILK powder 5.3%

split of roasted cocoa beans 3.5% concentrated butter (MILK) 2.6%

natural vanilla extract 0.2%

emulsifier: sunflower lecithin 0.1%

Nutritional values for 100 g

<i>Energy kcal</i>	555	kcal/100g
<i>Energy kJ</i>	2,311	kJ/100g
<i>Protein</i>	8	g/100g
<i>Fat</i>	36	g/100g
<i>of which cholesterol</i>	10	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	17	g/100g
<i>Carbohydrate</i>	46	g/100g
<i>of which sugars</i>	43	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0.16	g/100g
<i>Fiber</i>	7.9	g/100g
<i>Salt</i>	0.05	g/100g
<i>Sodium</i>	0.02	g/100g
<i>Calcium</i>	95.9	mg/100g
<i>Iron</i>	3.1	mg/100g
<i>Vitamin A</i>	51.8	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	462	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>	571	kcal/100g
<i>Added sugars</i>	40	g/100g

Characteristics

Content of cocoa butter added	7 %
Dry matter content of milk	8 %
Dairy protein content	1 %
Total cocoa content	35 %
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

4 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 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 : 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							
EAN unit		3395321041113		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	2180			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	3395327041117

LAST UPDATE

Approved by : Quality Manager
Product informations update
5 January 2022



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

Not contractual informations.

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