

PRODUCT CODE 43096
NAME AMATIKA BLANCHE 35% FEVE
INVOICE NAME AMATIKA BLANCHE 35% FEVE 3KG

Notes : NUTS, SWEET ALMONDS

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
Speciality made with cocoa butter and almonds.	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 Departmental Directorate for the Protection of Populations (DDPP in France).

PRODUCTION INFORMATION

Description

Plant-based white couverture, made with de-oiled almond flour and 35% cocoa butter

Legal name & Ingredients list

Speciality made with cocoa butter and almonds.

Ingredients list:

sugar, cocoa butter 35.8%, defatted ALMOND flour 21.8%, emulsifier: sunflower lecithin, natural vanilla extract.

Allergens

Contains:

nuts

May contain:

gluten, milk, soy

Composition

sugar 42.01%

cocoa butter 35.8%

defatted ALMOND flour 21.8%

emulsifier: sunflower lecithin 0.3%

natural vanilla extract 0.09%

Nutritional values for 100 g



Energy	591	kcal/100g
Energy	2,458	kJ/100g
Protein	8.5	g/100g
Fat	41	g/100g
<i>Cholesterol</i>	0	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	22	g/100g
<i>of which monounsaturated fats</i>	19	g/100g
<i>of which polyunsaturated</i>	4	g/100g
Carbohydrate	45	g/100g
<i>of which sugars</i>	43	g/100g
<i>Polyols, total</i>	0	g/100g
<i>of which starch</i>	0.22	g/100g
Fibre	3.1	g/100g
Salt	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
Calcium	111	mg/100g
Iron, total	1.7	mg/100g
Vitamin A	0	µg/100g
Vitamin C	0	mg/100g
Vitamin D	0	µg/100g
Potassium	263	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.12	g/100g
Ash	1	g/100g
Energy kcal USA	597	kcal/100g
Organic acids, total	0	g/100g
Added sugars	42	g/100g

Characteristics

Content of cocoa butter added	36 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	36 %
Customs code	1704909919
Geographic origin	France



Applications

Ideal 	Recommended 
Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Cream mix and Ganache

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

3 kg feve bag

PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag Label				Cardboard Label Adhesive tape Ribbon			
EAN unit		3395328905371		EAN package		3395328905388	
Sales unit	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g
1		3000	3030	3	344x210x272	9000.00	9500.00

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
12	5	60	180	1505	3395328905401

LAST UPDATE

Approved by : Quality Manager
Product informations update
15 May 2023



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

Not contractual informations.

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