



**PRODUCT CODE** 44155  
**NAME** OPALYS  
**INVOICE NAME** OPALYS 33% DROPS 3KG

## 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 « \* »

### Heavy metals

Type of product	Lead
White chocolate (33% cocoa butter minimum).	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 total agreement with the effective Commission Regulation (EC) N°2023/915 of 15 May 2023 setting maximum levels for certain contaminants in foodstuffs;
- 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 Departemental Directorate for the Protection of Populations (DDPP in France).

## PRODUCTION INFORMATION

### Description

Opalys is a white chocolate with the merest hint of sweetness whose delicate milky, vanilla flavor conjures up all the purity of a shimmering mountaintop snow shower in spring.

### Legal name & Ingredients list

**White chocolate (33% cocoa butter minimum).**

Ingredients list:

cocoa butter, whole MILK powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract.

### Allergens

#### Contains

milk

#### May contain

almonds, wheat, hazelnuts, pecans,  
gluten, pistachios

## Composition

cocoa butter 34.6%

whole MILK powder 32.3%

sugar 32.3%

emulsifier (sunflower lecithin 0.6%) natural vanilla extract 0.2%

## Nutritional values for 100 g



<b>Energy</b>	604	kcal/100g
<b>Energy</b>	2,513	kJ/100g
<b>Protein</b>	8.2	g/100g
<b>Fat</b>	44	g/100g
<b>Cholesterol</b>	1.04	mg/100g
<b>of which trans fat</b>	0	g/100g
<b>of which saturated fat</b>	26	g/100g
<b>of which monounsaturated fats</b>	15	g/100g
<b>of which polyunsaturated</b>	2	g/100g
<b>Carbohydrate</b>	45	g/100g
<b>of which sugars</b>	45	g/100g
<b>Polyols, total</b>	0	g/100g
<b>of which starch</b>	0	g/100g
<b>Fibre</b>	< 0.5	g/100g
<b>Salt</b>	0.36	g/100g
<b>Sodium</b>	0.14	g/100g
<b>Calcium</b>	291	mg/100g
<b>Iron, total</b>	0.18	mg/100g
<b>Vitamin A</b>	106	µg/100g
<b>Vitamin C</b>	3	mg/100g
<b>Vitamin D</b>	0.39	µg/100g
<b>Potassium</b>	388	mg/100g
<b>Alcohol (ethanol)</b>	0	g/100g
<b>Water</b>	1.32	g/100g
<b>Ash</b>	2	g/100g
<b>Energy kcal USA</b>	604	kcal/100g
<b>Organic acids, total</b>	0	g/100g
<b>Added sugars</b>	32	g/100g

## Characteristics

Content of cocoa butter added	35 %
Dry matter content of milk	31 %
Dairy protein content	8 %
Total cocoa content	35 %
Customs code	1704903000
Geographic origin	France



## Applications

Optimales 	Recommended 
Bar Coating Cream mix and Ganache Ice creams and Sorbets Moulding Mousses	Coating Ice creams and Sorbets Moulding

## 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 :**

5 month(s) minimum

**Conditions of preservation and Best-before date 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 bag

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
29 January 2024



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

Not contractual informations.

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