



PRODUCT CODE 4653
NAME GUANAJA
INVOICE NAME GUANAJA 70% DARK CHOCOLATE 3KGS BEANS

Notes : BALANCED, ROASTED and BITTERNESS

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
Dark chocolate couverture (70% cocoa minimum, pure cocoa butter).	0.3 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 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

Guanaja's forceful tanginess and its comforting notes of bitter cocoa nibs call and respond like the warm, harmonious tones of woodwind instruments intermingling with celebratory song and the gentle rhythm of a percussion section.

Legal name & Ingredients list

Dark chocolate couverture (70% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract.

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

nuts, milk, soy

Composition

cocoa beans 63.18%

sugar 28.7%

cocoa butter 7.7%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.02%

Nutritional values for 100 g



<i>Energy kcal</i>	569	kcal/100g
<i>Energy kJ</i>	2,360	kJ/100g
<i>Protein</i>	8.6	g/100g
<i>Fat</i>	42	g/100g
<i>of which cholesterol</i>	2.15	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>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	34	g/100g
<i>of which sugars</i>	30	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	13	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	62.3	mg/100g
<i>Iron</i>	5.2	mg/100g
<i>Vitamin A</i>	6.63	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	604	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.22	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	596	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	29	g/100g

Characteristics

Content of cocoa butter added	8 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	71 %
Customs code	1806201090
Geographic origin	France



Applications

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

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintained at 16-18°C / 60-64°F

Minimum durability date 18 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				Cardboard Label Adhesive tape Ribbon			
EAN unit		3395321046538		EAN package		3395324046535	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	195x105x370	3000	3028	3	344x210x272	9000.00	9486.94

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	6	72	216	1632	3395328046531

LAST UPDATE

Approved by : Quality Manager
Product informations update
16 November 2021



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

Not contractual informations.

VALRHONA S.A.S.
Société Anonyme au Capital de 1 539 990 €
CHOCOLAT - CONFISERIE
14-16 avenue du Président Roosevelt
26602 TAIN L'HERMITAGE Cedex
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17