



**PRODUCT CODE** 5112  
**NAME** ECLAT DE VALRHONA  
**INVOICE NAME** VALRHONA ECLAT 1KG BOX

## 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 stick (61% cocoa minimum, pure cocoa butter).	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 Direction of the Veterinarian Services.

## PRODUCTION INFORMATION

### Description

**An elegant stick of 61% dark chocolate with a unique shape, perfect for an after dinner treat, dipping in coffee, or giving as a courtesy treat. Delicate sweet bitterness, strong and lingering on the palate.**

### Legal name & Ingredients list

**Dark chocolate stick (61% 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:**

gluten, nuts, milk, soy

## Composition

cocoa beans 51.48%

sugar 37.9%

cocoa butter 10.2%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.02%

## Nutritional values for 100 g

<i>Energy kcal</i>	558	kcal/100g
<i>Energy kJ</i>	2,317	kJ/100g
<i>Protein</i>	7.1	g/100g
<i>Fat</i>	38	g/100g
<i>of which cholesterol</i>	1.75	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	23	g/100g
<i>of which monounsaturated fats</i>	6	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	42	g/100g
<i>of which sugars</i>	39	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	11	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	50.9	mg/100g
<i>Iron</i>	4.2	mg/100g
<i>Vitamin A</i>	5.4	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	494	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	579	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	38	g/100g

## Characteristics

Unit size	62*13,5*11,5 mm
Content of cocoa butter added	10 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	62 %
Customs code	1806329000
Geographic origin	France

## Preservation

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

**Minimum durability date** 14 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 : MM-YYYY (M=Month ; Y=Year) YYYY.MM Batch number : LXXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)**

## CONDITIONING

### Description of packaging

1 kg box



PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard box Film Label							
EAN unit 3395321051129				EAN package			
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	197x159x170	1000	1179.4			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
26	5	130		995	3395327051123

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
3 December 2022



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

Not contractual informations.

**VALRHONA S.A.S.**  
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