



# SPECIFICATION SHEET

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**PRODUCT CODE** 5568 **Couverture Spéciale**  
**NAME** PURE PATE ARAGUANI  
**INVOICE NAME** ARAGUANI PURE COCOA MASS BLOCK 3KG  
Chocolaty and full-bodied.

## 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
	Maximum values
Pure cocoa paste (100% cocoa).	0.3 mg/kg





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## 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

Made from rare Venezuelan cocoa beans, Araguani 72% can be compared to great wines with high tannins and a long lasting finish on the palate. It has flavors of currants and chestnuts with hints of honey and fresh baked bread.

### Legal name & Ingredients list

**Pure cocoa paste (100% cocoa).**

Ingredients list:

cocoa beans from Venezuela

Milk (Made in a facility that uses milk).

### Allergens

**Contains:**

**May contain:**

nuts, milk

### Composition

cocoa beans from Venezuela 100%



## Nutritional values for 100 g

<i>Energy kcal</i>	598	kcal/100g
<i>Energy kJ</i>	2,467	kJ/100g
<i>Protein</i>	14	g/100g
<i>Fat</i>	52	g/100g
<i>of which cholesterol</i>	4.19	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	32	g/100g
<i>Carbohydrate</i>	9.8	g/100g
<i>of which sugars</i>	5.5	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	20	g/100g
<i>Salt</i>	0.01	g/100g
<i>Sodium</i>	0.01	g/100g
<i>Calcium</i>	102	mg/100g
<i>Iron</i>	8.3	mg/100g
<i>Vitamin A</i>	10.5	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	951	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.55	g/100g
<i>Ash</i>	3	g/100g
<i>Energy kcal USA</i>	639	kcal/100g
<i>Added sugars</i>	0	g/100g

## Characteristics


Unit size	235*190*20 mm
Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	100 %
Customs code	1803100000
Geographic origin	France



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## Applications

<b>Ideal</b>	
Mousses Cream mix and Ganache 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**

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 him 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) 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

Block 1 kg x 3

PRIMARY PACKAGING				SECONDARY PACKAGING			
Label Film				Cardboard Adhesive tape Label			
EAN unit 3395321055684				EAN package 3395328090688			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	xx	3000	3018.3	4		12000	12576.11





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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	4	48	192	1136	3395328090695

## LAST UPDATE

Approved by : Quality Manager Regulatory Affairs

Product informations update

31 January 2020



S. LION  
Resp. Affaires Réglementaires Europe / European Regulatory Affairs Manager

Not contractual informations.

**VALRHONA S.A.S.**  
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