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PRODUCT CODE 5904

NAME

XOCOLINE

**INVOICE NAME** 

DARK XOCOLINE 65% BLOCK 3KG

Notes: SWEET SPICES, BITTERSWEET and A

HINT OF ACIDITY

## **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

Microorgan	Method	
Salmonella*:	Not detected in 25g	BKR 23/07-10/11

The analysis laboratory is appointed by the COFRAC for marked analysis « \* »

### **Chemical characteristics**

	Lead
Type of product	Maximum values
Dark chocolate couverture with sweetening agent (65% cocoa minimum,pure cocoa butter).	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  $N^{\circ}178/2002$  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**

Xocoline's bitter, tangy vanilla notes ring out with a light playfulness like music strummed on a guitar.

#### Legal name & Ingredients list

Dark chocolate converture with sweetening agent (65% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans, sweetening agent: maltitol, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract.

Excess consumption can have a laxative effect.

Milk (Made in a facility that uses milk).

Allergens				
Contains:	May contain:			
	nuts milk sov			



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# Composition

cocoa beans 51.17%

sweetening agent: maltitol 34.2%

cocoa butter 14.1%

emulsifier: sunflower lecithin 0.5%

natural vanilla extract 0.03%

# Nutritional values for 100 g

Energy kcal	522	kcal/100g
Energy kJ	2,153	kJ/100g
Protein	7	g/100g
Fat	42	g/100g
of which cholesterol	1.74	mg/100g
of which trans fat	0	g/100g
of which saturated fat	25	g/100g
of which monounsaturated fats	5	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	38	g/100g
of which sugars	1.1	g/100g
of which polyols	33.8	g/100g
of which starch	0	g/100g
Fiber	11	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	50.4	mg/100g
Iron	4.2	mg/100g
Vitamin A	5.38	μg/100g
Vitamin C	0	mg/100g
Vitamin D	0	μg/100g
Potassium	487	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.32	g/100g
Ash	2	g/100g
Energy kcal USA	597	kcal/100g
Organic acids	0	g/100g
Added sugars	0	g/100g

### **Characteristics**

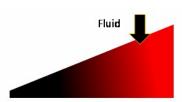




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Unit size	235*190*20 mm	1
Content of cocoa butter added	14 %	
Dry matter content of milk	0 %	
Dairy protein content	0 %	52
Total cocoa content	65 %	
Customs code Geographic origin	1806201090 France	



# **Applications**

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

### **Preservation**

**Conditions of preservation before opening :** In a dry place where temperature is maintened 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: LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date: PDD-MM-YYYY (D=Day; M=Month; Y=Year)

### CONDITIONING

Description of packaging

Block 1 kg x 3





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PRIMARY PACKAGING			SECONDARY PACKAGING				
Label				Cardboard			
Film				Label			
EAN unit 3395321059040		EAN package	3395328091609				
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	190x245x60	3000	3017.9	5	0x0x0	15000.00	15827.45

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	240	1136	3395328091616		

#### LAST UPDATE

Approved by : Quality Manager Product informations update 6 October 2021

B.BOISNARD

Reso. Qualité Satisfaction Clients et Méthodes
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

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