



PRODUCT CODE 6360
NAME COEUR DE GUANAJA
INVOICE NAME DARK COEUR GUANAJA 80% BEAN 3KG

Chocolate concentrate.

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 (80% cocoa minimum, 34% 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

Made from the same fine cocoa as Guanaja, P125 Cœur de Guanaja 80% is less sweet than regular chocolate and has a strong flavor intensified by a higher content of dry cocoa matter.

Legal name & Ingredients list

Dark chocolate (80% cocoa minimum, 34% cocoa butter).

Ingredients list:

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

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

nuts, milk, soy

Composition

cocoa beans 80.2%

sugar 19.1%

emulsifier: sunflower lecithin 0.5%

natural vanilla extract 0.2%

Nutritional values for 100 g

<i>Energy kcal</i>	533	kcal/100g
<i>Energy kJ</i>	2,211	kJ/100g
<i>Protein</i>	14	g/100g
<i>Fat</i>	38	g/100g
<i>of which cholesterol</i>	3.76	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>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	26	g/100g
<i>of which sugars</i>	13	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	17	g/100g
<i>Salt</i>	0.02	g/100g
<i>Sodium</i>	0.01	g/100g
<i>Calcium</i>	100	mg/100g
<i>Iron</i>	9.5	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>	765	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	2.6	g/100g
<i>Ash</i>	3	g/100g
<i>Energy kcal USA</i>	566	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	19	g/100g



Characteristics

Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	80 %
Customs code	1806201090
Geographic origin	France

Relatively viscous



Applications

Ideal 	Recommended 
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 :

10 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 : (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		3395320063604		EAN package		3395324063600	
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	3395327063607

LAST UPDATE

Approved by : Quality Manager
Product informations update
10 September 2021



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

Not contractual informations.

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