

SPECIFICATION SHEET

PRODUCT CODE

NAME INVOICE NAME 6591

BITTER LACTEE MILK BITTER LACTEE 39% BLOCK 3KG

Notes : MILKY, FRESH MILK FLAVOR and A HINT OF VANILLA

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	
Salmonel	a* : 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
Milk chocolate couverture (39% 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

Bitter Lacté begins with distinctive notes of fresh milk and vanilla followed by echoes of sweet cocoa, which prolong the tasting experience like the bass notes on the piano concluding a piece of music.

Legal name & Ingredients list

Milk chocolate couverture (39% cocoa minimum,pure cocoa butter).

Ingredients list:

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

Allergens

Contains: milk

May contain: nuts, soy



Composition

sugar 41.08%

cocoa butter 26.3%

whole MILK powder 17.8%

cocoa beans 14.4%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.02%

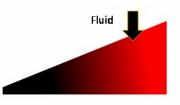


Nutritional values for 100 g

	~ 00	1 1/100
Energy kcal	580	kcal/100g
Energy kJ	2,415	kJ/100g
Protein	6.7	g/100g
Fat	39	g/100g
of which cholesterol	17.7	mg/100g
of which trans fat	0	g/100g
of which saturated fat	23	g/100g
of which monounsaturated fats	10	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	49	g/100g
of which sugars	48	g/100g
of which polyols	0	g/100g
of which starch	0	g/100g
Fiber	3	g/100g
Salt	0.17	g/100g
Sodium	0.07	g/100g
Calcium	177	mg/100g
Iron	1.3	mg/100g
Vitamin A	51.4	µg/100g
Vitamin C	2	mg/100g
Vitamin D	0.21	µg/100g
Potassium	354	mg/100g
Alcohol (ethanol)	0	g/100g
Water	0.738	g/100g
Ash	2	g/100g
Energy kcal USA	586	kcal/100g
Organic acids	0	g/100g
Added sugars	41	g/100g

Characteristics

Unit size	235*190*20 mm
Content of cocoa butter added	26 %
Dry matter content of milk	17 %
Dairy protein content	4 %
Total cocoa content	41 %
Customs code	1806201090



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Geographic origi	n France				
	Appli	cations			
	Ideal 🥖	Recommended 🥖			
	Coating Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Coating			
	Prese	rvation			
Conditions of preservation before opening :		In a dry place where temperature is maintened at 16-18°C / $60\text{-}64^\circ F$			
Minimum durat	bility date	15 months			
QUALITY INFO VALRHONA wi		eriod of storage, the remaining shelf-life exit			
	8 month(s) minimum				
After use, close h	torage conditions after opening : ermetically the product to protect its prope egistered on the packaging.	rties and store it in the temperatures recommended up to the			
Best before d		g templates ear) Batch number : LXXXYYZZZ (X and Z = Internal			
		: P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)			
	CONDI				
Description of pa		FIONING			
Block 1 kg x 3	лпидинд				



PRIMARY PACKAGING			SECONDARY PACKAGING				
Label				Cardboard			
Film				Label			
EAN unit	init 3395321065911		EAN package	ackage 3395328091845			
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	3395328091852	

LAST UPDATE

Approved by : Quality Manager Product informations update 24 November 2021

Bethree

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

Not contractual informations.

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