



PRODUCT CODE 7346
NAME SATILIA NOIRE
INVOICE NAME DARK SATILIA NOIRE 62% BEAN 12KG

Notes : ROUNDED, TOASTED NUTS

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 couverture (62% 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

Legal name & Ingredients list

Dark chocolate couverture (62% 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:

nuts, milk, soy

Composition

cocoa beans 52.58%

sugar 36.9%

cocoa butter 10.1%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.02%

Nutritional values for 100 g

Energy kcal	559	kcal/100g
Energy kJ	2,323	kJ/100g
Protein	7.2	g/100g
Fat	38	g/100g
<i>of which cholesterol</i>	1.79	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>	3	g/100g
<i>of which polyunsaturated</i>	1	g/100g
Carbohydrate	41	g/100g
<i>of which sugars</i>	38	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
Fiber	11	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	52	mg/100g
Iron	4.3	mg/100g
Vitamin A	5.51	µg/100g
Vitamin C	0	mg/100g
Vitamin D	0	µg/100g
Potassium	504	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.02	g/100g
Ash	2	g/100g
Energy kcal USA	581	kcal/100g
Organic acids	0	g/100g
Added sugars	37	g/100g

Characteristics

Content of cocoa butter added	10 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	63 %
Customs code	1806201090
Geographic origin	France



Applications

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

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 :

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 : (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

12 kg box

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard Film Label Adhesive tape Ribbon							
EAN unit 3395324073463				EAN package			
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	12000	12393.1			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
9	6	54		1611	3395327073460

LAST UPDATE

Approved by : Quality Manager
Product informations update
31 March 2021



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

Not contractual informations.

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