

FT 9997

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PRODUCT CODE 9997

NAME BAHIBE

INVOICE NAME BAHIBE LACTEE 46% FEVE 3KG

Notes: COCOA-RICH, CEREAL and RIPE FRUIT

## **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

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

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

### **Chemical characteristics**

	Lead
Type of product	Maximum values
Milk chocolate couverture (46% 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**

Bahibe combines ripe fruity notes with a powerful hint of cocoa to evoke all the power of the Dominican Republic's waterfalls and lush plantlife.

### Legal name & Ingredients list

Milk chocolate couverture (46% cocoa minimum, pure cocoa butter).

Ingredients list:

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

All	ergens
Contains:	May contain:
milk	nuts, soy





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## Composition

sugar 30.27%

cocoa butter 25.5%

whole MILK powder 23.1%

cocoa beans from the Dominican Republic 20.7%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.03%





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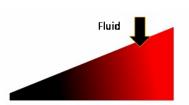
## Nutritional values for 100 g

Energy kcal	594	kcal/100g
Energy kJ	2,468	kJ/100g
Protein	8.9	g/100g
Fat	43	g/100g
of which cholesterol	23.1	mg/100g
of which trans fat	0	g/100g
of which saturated fat	26	g/100g
of which monounsaturated fats	10	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	41	g/100g
of which sugars	40	g/100g
of which polyols	0	g/100g
of which starch	0	g/100g
Fiber	4.3	g/100g
Salt	0.22	g/100g
Sodium	0.09	g/100g
Calcium	231	mg/100g
Iron	1.8	mg/100g
Vitamin A	66.9	μg/100g
Vitamin C	2	mg/100g
Vitamin D	0.28	μg/100g
Potassium	475	mg/100g
Alcohol (ethanol)	0	g/100g
Water	0.983	g/100g
Ash	2	g/100g
Energy kcal USA	603	kcal/100g
Organic acids	0	g/100g
Added sugars	30	g/100g

## Characteristics

Content of cocoa butter added	25 %
Dry matter content of milk	22 %
Dairy protein content	6 %
Total cocoa content	46 %
C	100/201000

Customs code 1806201090 Geographic origin France







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## **Applications**

Ideal	Recommended	0
Coating Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Mousses Cream mix and Ganache	

#### **Preservation**

**Conditions of preservation before opening :** In a dry place where temperature is maintened at 16-18°C /

60-64°F

Minimum durability date 15 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: P DD-MM-YYYY (D=Day; M=Month; Y=Year)

### **CONDITIONING**

Description of packaging

3 kg feve bag





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PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag				Cardboard			
Label				Label			
			Adhesive tape				
				Ribbon			
EAN unit	N unit 3395328120729			EAN package 3395328120736			
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	3029.4	3	344x210x272	9000.00	9491.20

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	3395328120743		

## LAST UPDATE

Approved by : Quality Manager Product informations update 5 November 2021

B.BOISNARD

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

Not contractual informations.

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