

PRODUCT CODE : 7346

DARK CHOCOLATE



NAME : SATILIA NOIRE

INVOICE NAME : SATILIA NOIRE 62% FEVE 12KG

A simple-to-use yet highly technical coating couverture

CERTIFICATE OF ANALYSIS

Product informations

Batch number (refer to the packaging) :

Best-before Date (refer to the packaging) :

Manufacturing date (refer to the packaging) :

Microbiological characteristics

Microorganisms		Method
Mesophilic aerobic microorganisms :	< 5 000 germs per g	NF EN ISO 4833-1*
Coliforms 30°C :	< 100 germs per g	NF V08-050*
<i>Escherichia coli</i> :	< 1 germ per g	NF ISO16649-2*
<i>Bacillus cereus</i> :	< 10 germs per g	BKR 23/06-02/10
Staphylococci in coagulase be positive 37°C :	< 10 germs per g	NF V08-057-1*
Salmonella :	Absence in 25g	MSRV 12/05-464 Validée NF ISO 16140*
<i>Listeria monocytogenes</i> :	Absence in 25g	AES 10/03-09/00*
Yeasts and moulds :	< 50 germs per g	NF V08-059*

The analysis laboratory is appointed by the COFRAC for marked analysis "**".

Heavy metals

Type of product	LEAD		CADMIUM	
	Frequency of analysis	Maximum values	Frequency of analysis	Maximum values
Cocoa beans	/	/	11 analyses a year	0,8 mg / kg
Dark chocolate couverture	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Pralinés	1 analyse a year	0,02 mg / kg	/	/
Other products with chocolate and with ingredients : DRIED FRUIT	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Other products with chocolate and with ingredients : BISCUIT	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Other products with chocolate and with ingredients : DRIED TROPICAL FRUITS	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg
Other products with chocolate and with ingredients : SPICES / TEA / AROMATIC HERBS	1 analyse a year	0,02 mg / kg	1 analyse a year	0,3 mg / kg

Up to date, there is no european standards regarding contamination of chocolate products by heavy metals.

We apply a surveillance monitoring program on our products, this under control of an external COFRAC accredited laboratory (european rules).

Health certificate

We certify that chocolate and confectionery products made and sold by : VALRHONA - 14, avenue du Président Roosevelt - 26602 Tain l'Hermitage Cedex France

- 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 European Directive 2000/13/CE of the European Parliament and the Council "Labelling, Presentation and advertising concerning food products";
- 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 GMO free and non ionized;
- 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.

Finally, the activity of the company is not subjected to the approval of the Direction of the Veterinarian Services.

PRODUCT INFORMATION

Legal name & Ingredients list

Dark chocolate couverture (62% cocoa minimum, pure cocoa butter).

Ingredients: cocoa beans, sugar, cocoa butter, emulsifier (SOYA lecithin), natural vanilla extract. This product may contain traces of nuts, milk and egg proteins.

Description

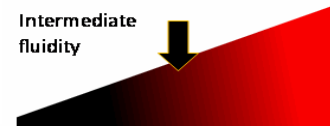
Attacks with a bitter profile, then subtel aromas of sweet almond give way to long roasted, chocolaty notes.

Humidity : < 1,5%

Unitarian weight : 3,3 g +/- 0,3 g

Naked product dimensions : 35,5 x 21,5 x 6,0 mm (for information purposes)

Fineness : 18 µm maximum



Nutritional values - For 100 g

Energy :

561 kcal
2331 kJ

Fat of which :	38 g	Salt :	0,04 g
saturates :	23 g	Sodium :	0,01 g
trans :	0 g	Fibre :	8,2 g
cholesterol :	3,0 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	43 g	Vitamin A :	10,5 µg
sugars :	34 g	Vitamin C :	0,50 mg
starch :	<0,5 g	Calcium :	54,0 mg
polyols :	<0,5 g	Iron :	3,5 mg
Protein :	7,4 g		

Applications

 Coating



 Decorations




 Sauces




 Chocolates Ganache




 Cremeux



 Ice creams & sorbets



 Moulding



 Mousses



 Glazes



 Recommended

 Possible

Packaging

PRODUCT :

Presentation : 3,3 g beans
Sales unit : 12 kg box


PRIMARY PACKAGING :

EAN code : 3395324073463

Type
Material
Unitarian packaging weight
Dimensions (in cm)
Net weight

Type	Material	Unitarian packaging weight	Dimensions (in cm)	Net weight
Bag Cardboard	Plastic (PEHD) Cardboard	44 g +/- 10% 420 g +/- 10%	19.10 x 39.10 x 24.60	12,0 kg

SECONDARY PACKAGING :

Not applicable				
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LABELLING :

Best before date :	MM-YYYY (M=Month ; Y=Year)		
Batch number :	LXXXYYZZ	XXX	}
		ZZZ	
		YY	
Manufacturing date :	P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)		

We certify that primary packagings used for chocolates and chocolate confectionery items we market are in a total agreement with the effective European Regulation relative on materials and articles intended to come into contact with food.



Preservation



Conditions of preservation before opening : In a dry place where temperature is maintained at 16-18°C / 60-64°F

Best-before Date : 14 month(s)

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be : 8 month(s) minimum

Conditions of preservation and Best-before date after opening :

Close hermetically the product to protect its properties and store it between 16 and 18°C

The product preserved according to our recommendations behaves up to the best-before date registered on the packaging



Composition



cocoa beans	52,5%	<i>Rounded values</i>
sugar	37,0%	
cocoa butter	10,1%	
emulsifier	0,41%	
SOYA lecithin	0,41%	
natural vanilla extract	0,02%	
	62,6% of Cocoa	

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
10/12/2014



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