

PRODUCT CODE : 7347

MILK CHOCOLATE



NAME : SATILIA LACTEE

INVOICE NAME : SATILIA LACTEE 35% 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

Milk chocolate couverture (35% cocoa minimum, pure cocoa butter).

Ingredients: sugar, cocoa butter, whole MILK powder, cocoa beans, emulsifier (SOYA lecithin). This product may contain traces of nuts and egg proteins.

Description

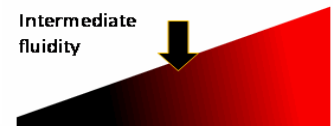
Chocolate dominant, slightly sweet and a little biscuit.

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 :

568 kcal
2367 kJ

Fat of which :	37 g	Salt :	0,19 g
saturates :	23 g	Sodium :	0,07 g
trans :	0 g	Fibre :	2,8 g
cholesterol :	22 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	51 g	Vitamin A :	37,0 µg
sugars :	51 g	Vitamin C :	1,4 mg
starch :	<0,5 g	Calcium :	210 mg
polyols :	<0,5 g	Iron :	0,84 mg
Protein :	6,5 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 : 3395324073470

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%	39.10 x 19.10 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 ZZ YY	} Internal codes Production year
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 : 12 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**

sugar	42,8%	<i>Rounded values</i>
cocoa butter	25,9%	
whole MILK powder	21,0%	
cocoa beans	9,8%	
emulsifier	0,41%	
SOYA lecithin	0,41%	
	35,7% of Cocoa	

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
10/12/2014

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