

PRODUCT CODE : 6360

DARK CHOCOLATE



NAME : COEUR DE GUANAJA

INVOICE NAME : P125 COEUR DE GUANAJA FEVE 3KG

A chocolate concentrate for an outstanding strength of flavour

## 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 (80% cocoa minimum, 34% cocoa butter).

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

### Description

Heart of Guanaja is designed for "intense chocolate" connoisseurs. It's a technical chocolate of high quality with a LOWER cocoa butter content. In fact, Essence of Guanaja combines outstanding application settings with the aromatic fineness of a Valrhona's Blend of Grands Crus.

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

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

Fineness : 20 µm maximum

Relatively viscous



### Nutritional values - For 100 g

Energy :

533 kcal  
2211 kJ

<b>Fat of which :</b>	38 g	<b>Salt :</b>	0,02 g
saturates :	23 g	<b>Sodium :</b>	0,01 g
trans :	0 g	<b>Fibre :</b>	17 g
cholesterol :	3,8 mg	<b>Alcohol (ethanol) :</b>	0 g
<b>Carbohydrate of which :</b>	26 g	<b>Vitamin A :</b>	10,5 µg
sugars :	13 g	<b>Vitamin C :</b>	0,50 mg
starch :	<0,5 g	<b>Calcium :</b>	100 mg
polyols :	<0,5 g	<b>Iron :</b>	9,5 mg
<b>Protein :</b>	14 g		

### Applications

 Chocolate drinks




Cremeux




Chocolates Ganache



 Ganache Pâtisserie



 Ice creams & sorbets



 Mousses



 Glazes



 Sauces



Recommended



Possible

## Packaging

**PRODUCT :**

**Presentation :** 3 kg beans bag  
**Sales unit :** 3 kg beans bag  
**Full carton :** 3 kg beans bag x 3


**PRIMARY PACKAGING :**
**EAN code :** 3395320063604


Type	Material	Unitarian packaging weight	Dimensions (in cm)	Net weight
Bag	Film (PE + metallic PE + PET)	29 g +/- 10%	11.00 x 19.00 x 25.00	3,0 kg +/- 30 g

**SECONDARY PACKAGING :**
**EAN code :** 3395324063600

Cardboard	Cardboard	358 g +/- 10%	35.40 x 21.40 x 29.50	9,0 kg
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**LABELLING :**

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

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 :** 18 month(s)

**QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :** 10 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 bewares up to the best-before date registered on the packaging


**Composition**


cocoa beans	80,0%
sugar	19,2%
emulsifier	0,6%
SOYA lecithin	0,6%
natural vanilla extract	0,20%
	80,0% of Cocoa

**UPDATE**

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :  
10/12/2014



**VALRHONA S.A.S.**  
Société Anonyme au Capital de 1 539 990 €  
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