



WHITE CHOCOLATE

PRODUCT CODE : 8118

NAME : OPALYS

Pure whiteness

Legal name & Ingredients list

White chocolate (33% cocoa minimum, pure cocoa butter).

Ingredients: cocoa butter, whole milk powder, sugar, emulsifier (soya lecithin), natural vanilla extract. This product may contain traces of nuts, egg proteins, gluten and peanut.

Description

With its pure and light color and velvety texture, it offers a not-too-sweet flavor revealing harmonious aromas of fresh milk and natural vanilla.

Humidity : < 1,5%

Viscosity : 1,20 Pa.s

Unitarian weight : 3,2 g +/- 0,3 g

Shear stress : 12,4 Pa

Naked product dimensions : 35,5 x 21,5 x 6,0 mm

Fineness : 15 µm maximum

Nutritional values for 100 g

Energy :	600 kcal		
	2510 kJ		
Protein :	8,0 g		
Carbohydrate of which :	44 g		
sugars :	44 g	Fibre :	< 0,5 g
polyols :	0 g	Sodium :	0,14 g
starch :	0 g	Alcohol (ethanol) :	0 g
Fat of which :	44 g	Vitamin A :	106,45 µg
saturates :	26 g	Vitamin C :	3,23 mg
trans :	0,2 g	Calcium :	290,65 mg
cholesterol :	1,0 mg	Iron :	0,18 mg

Applications

Coating		Chocolate drinks		Glazes	
Moulding		Decorations		Sauces	
		Chocolates Ganache		Cremeux	
		Ganache Pâtisserie			
		Ice creams & sorbets			
		Mousses			
				Recommended	
				Possible	

Microbiological characteristics

	Microorganisms	Method
Mesophilic aerobic microorganisms :	< 5 000 germs per g	NF ISO 4833*
Coliforms 30°C :	< 100 germs per g	NF ISO 4832*
Escherichia coli :	< 1 germ per g	NF ISO16649-2*
Bacillus cereus :	< 10 germs per g	NF ISO 7932*
Staphylococci :	< 100 germs per g	NF ISO 6888-2*
Salmonella :	Absence in 25g	NF ISO 6579*
Listeria monocytogenes :	Absence in 25g	NF ISO 11290-1*
Yeasts and moulds :	< 50 germs per g	NF ISO 7954*

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

Packaging

Presentation : 3 kg beans bag

Sales unit : 3 kg beans bag

Dimensions (in cm) : 11.00 x 19.00 x 25.00

EAN code : 3395321081188

Type :

Bag

Material :

Film (PE + metallic PE + PET)

Full carton : 3 kg beans bag x 3

Dimensions (in cm) : 35.40 x 21.40 x 29.50

EAN code : 3395324081185

Type :

Cardboard

Material :

Cardboard

Preservation

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

Best-before Date : 10 month(s)

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

5 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 beawares up to the best-before date registered on the packaging

Non GMO Guarantee

We guarantee that no ingredient arises from genetically modified raw materials ; our labelings are in accordance with the current European regulations.

Non-ionization guarantee

We guarantee that we do not use the process of ionization for the manufacturing of all our products.

Composition

cocoa butter	34,7%	<i>Rounded values</i>
whole milk powder	32,3%	
sugar	32,3%	
emulsifier	0,6%	
soya lecithin	0,6%	
natural vanilla extract	0,16%	
	34,7% of Cocoa	

Update

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Date : 14/01/2013



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