



WHITE CHOCOLATE

PRODUCT CODE : 9458

NAME : DULCEY

Creamy and toasty

### Legal name & Ingredients list

White chocolate (32% cocoa minimum, pure cocoa butter).

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

### Description

Dulcey is smooth, creamy chocolate with a velvety and enveloping texture and a warm, blond color. The first notes are buttery, toasty and not too sweet, gradually giving way to the flavors of shortbread with a pinch of salt.

Humidity : &lt; 1,5%

Viscosity : 1,40 Pa.s

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

Shear stress : 11,0 Pa

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

Fineness : 18 µm maximum

### Nutritional values for 100 g

<b>Energy :</b>	590 kcal		
	2460 kJ		
<b>Protein :</b>	8,0 g		
<b>Carbohydrate of which :</b>	47 g		
<b>sugars :</b>	50 g	<b>Fibre :</b>	1,0 g
<b>polyols :</b>	0 g	<b>Sodium :</b>	0,26 g
<b>starch :</b>	0 g	<b>Alcohol (ethanol) :</b>	0 g
<b>Fat of which :</b>	41 g	<b>Vitamin A :</b>	49,60 µg
<b>saturates :</b>	25 g	<b>Vitamin C :</b>	3,52 mg
<b>trans :</b>	0,2 g	<b>Calcium :</b>	320 mg
<b>cholesterol :</b>	37 mg	<b>Iron :</b>	0,28 mg

### Applications

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

Recommended  
 Possible

## Microbiological characteristics

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

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 : 3395328106785

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 : 3395328106792

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 :** 12 month(s)

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

7 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	35,0%
sugar	28,8%
whole milk powder	16,2%
dried skimmed milk	8,5%
whey	7,8%
butter	3,0%
emulsifier	0,6%
soya lecithin	0,6%
natural vanilla extract	0,10%
	<b>35,0% of Cocoa</b>

**Update**

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Date : 27/09/2012



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