



PRODUCT CODE : 8425

CHOCOLATE FILLINGS

NAME : PERLES CRAQUANTES CARAMELIA

INVOICE NAME : PERLES CRAQUANTES CARAMELIA 36% 3KG

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 :	< 100 000 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

Biscuit cereals coated in 87% milk chocolate (36% cocoa minimum, pure cocoa butter).

Ingredients: sugar, cocoa butter, caramel (skimmed MILK, whey (MILK), sugar, butter (MILK), flavoring), biscuit cereals (WHEAT flour, sugar, WHEAT malt, WHEAT starch, raising agent: E500ii, salt, cocoa butter, natural flavouring) 11, 2%, whole MILK powder, cocoa beans, glazing agents (maltodextrin, shellac), emulsifier (SOYA lecithin). This product may contain traces of nuts, egg proteins, peanut and lupine.

Description

A crunchy cereal filling coated with Caramélia, a delicious milk chocolate from Valrhona, with a distinct caramel flavor with subtle savory aromas and notes of biscuit. These tasty treats are particularly suitable for cold and iced preparations such as mousses, creams, ices and bars. As an ingredient or for decoration, they add a deliciously crunchy texture and chocolate flavor to enrich your creations. As a snack, Crunchy Pearls are even more tempting : Package them in little sachets decorated with your logo, to take away, to eat alone or use in home cooking or as a courtesy treat !

Humidity : < 1,5%

Unitarian weight : 3,0 kg

Naked product dimensions : 6,5 mm (for information purposes)

Nutritional values - For 100 g

Energy :

553 kcal
2307 kJ

Fat of which :	34 g	Salt :	0,69 g
saturates :	20 g	Sodium :	0,28 g
trans :	0 g	Fibre :	2,5 g
cholesterol :	17 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	52 g	Vitamin A :	10,5 µg
sugars :	43 g	Vitamin C :	0,25 mg
starch :	<0,5 g	Calcium :	200 mg
polyols :	<0,5 g	Iron :	1,1 mg
Protein :	7,5 g		

Packaging

PRODUCT :

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


PRIMARY PACKAGING :
EAN code : 3395328087299

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

Type	Material	Unitarian packaging weight	Dimensions (in cm)	Net weight
Bag	Film (PE + metallic PE + PET)	32 g +/- 10%	11.00 x 19.00 x 24.90	3,0 kg minimum

SECONDARY PACKAGING :
EAN code : 3395328087305

Cardboard	Cardboard	358 g +/- 10%	27.00 x 21.40 x 35.40	9,0 kg
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LABELLING :

Best before date :	MM-YYYY (M=Month ; Y=Year)		
Batch number :	LXXXYYZZ	XXX	}
		ZZ	
			YY
Manufacturing date :	P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)		
			Production 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 : 6 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**

		<i>Rounded values</i>
sugar	26,2%	
cocoa butter	23,5%	
caramel (skimmed MILK, whey (MILK), sugar, butter (MILK), flavoring)	18,0%	
biscuit cereals (WHEAT flour, sugar, WHEAT malt, WHEAT starch, raising agent: E500ii, salt, cocoa butter, natural flavouring)	11,2%	
whole MILK powder	11,2%	
cocoa beans	9,0%	
glazing agents	0,49%	
maltodextrin	0,35%	
shellac	0,14%	
emulsifier	0,36%	
SOYA lecithin	0,36%	
	32,5% of Cocoa	

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
10/12/2014



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