



PRODUCT CODE : 4654

DARK CHOCOLATE

NAME : CARAIBE

INVOICE NAME : CARAIBE 66% FEVE 3KG

Balanced and Roasted

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 couverture (66% cocoa minimum, pure cocoa butter).

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

Description

Caraïbe is a perfect balance of smooth chocolate and roasted dried fruit notes with a slightly oaky finish.

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 : 15 µm maximum



Nutritional values - For 100 g

Energy :

572 kcal

2376 kJ

Fat of which :	40 g	Salt :	0,04 g
saturates :	24 g	Sodium :	0,02 g
trans :	0 g	Fibre :	9,3 g
cholesterol :	3,2 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	40 g	Vitamin A :	10,5 µg
sugars :	35 g	Vitamin C :	0,25 mg
starch :	<0,5 g	Calcium :	59,0 mg
polyols :	<0,5 g	Iron :	3,8 mg
Protein :	8,2 g		

Applications

 Chocolate drinks
 Decorations
 Coating
 Chocolates Ganache
 Ganache Pâtisserie
 Ice creams & sorbets

 Moulding
 Mousses
 Glazes
 Sauces
 Cremeux

 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 : 3395321046545



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
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SECONDARY PACKAGING :

EAN code : 3395324046542

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

Best before date :

MM-YYYY (M=Month ; Y=Year)

Batch number :

LXXXXYZZZ

XXX

ZZZ

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 : 14 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 bewares up to the best-before date registered on the packaging



Composition



cocoa beans 58,5%

Rounded values

sugar 32,4%

cocoa butter 8,7%

emulsifier 0,42%

SOYA lecithin 0,42%

natural vanilla extract 0,02%

67,2% of Cocoa

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
10/12/2014



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