

PRODUCT CODE : 5010

FINISHING PRODUCTS



NAME : NAPPAGE NEUTRE ABSOLU CRISTAL

INVOICE NAME : ABSOLU CRISTAL NAPPAGE NEUTRE 5KG

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 :	< 10 000 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 :	< 10 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 Regulation 1169/2011 of European Parliament concerning consumer information on 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

Neutral glaze.

Ingredients: water, sugar, glucose syrup, gelling agent: pectin, thickener: carrageenan, acid: citric acid. This product may contain traces of nuts and milk and soya proteins. Packed in a protective atmosphere.

Description

Absolu Cristal has a perfectly neutral taste and is extremely easy to use. Its versatile texture makes it ideal for creative coulis and glazes with exceptional shine. A perfect finish. Valrhona's ABSOLU CRISTAL is ready to use for a flawless finish, hot or cold. It provides a beautiful and lasting glaze, and freezes and defrosts with perfect results every time. Absolu Cristal is the ideal base ingredient for all kinds of glazes, including neutral glazes or those made with fruit, chocolate, praliné, gianduja or spices. Absolu Cristal is much more than a neutral glaze; it brings real texture to your dishes, with its slightly sweetened taste.

Humidity : 33% +/- 1

AW : 0,85 +/- 0,02

Unitarian weight : 5,0 kg minimum

Nutritional values - For 100 g

Energy :

266 kcal

1127 kJ

Fat of which :	0,7 g	Salt :	0,15 g
saturates :	0,4 g	Sodium :	0,06 g
trans :	0 g	Fibre :	1,1 g
cholesterol :	0,4 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	64 g	Vitamin A :	10,5 µg
sugars :	50 g	Vitamin C :	0,25 mg
starch :	<0,5 g	Calcium :	14,0 mg
polyols :	<0,5 g	Iron :	0,030 mg
Protein :	<0,5 g		

Packaging

PRODUCT :

Presentation : Sealed 5 kg tub
Sales unit : Sealed 5 kg tub
Full carton : Sealed 5 kg tub x 2

**PRIMARY PACKAGING :****EAN code :** 3395321050108

Type	Material	Unitarian packaging weight	Dimensions (in cm)	Net weight
Tub Film Lid	Plastic (PP) Plastic (PP) Plastic (PP)	143 g +/- 10% 2,8 g +/- 10% 37 g +/- 10%	23.00 x 23.00 x 15.80	5,0 kg minimum

SECONDARY PACKAGING :**EAN code :** 3395324050105

Cardboard	Cardboard	420 g +/- 10%	23.00 x 45.80 x 16.30	10,0 kg
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LABELLING :

Best before date :	MM-YYYY (M=Month ; Y=Year)		
Batch number :	LXXXYYZZ	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 temperature lower than 20°C

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 :

After opening, keep in the cold (+4°C)

The product preserved according to our recommendations bewares 1 month after opening without exceeding the best-before date registered on the packaging

**Composition**

water	39,5%	<i>Rounded values</i>
sugar	36,7%	
glucose syrup	22,5%	
gelling agent: pectin	0,8%	
thickener: carrageenan	0,38%	
acid: citric acid	0,07%	
	0,0% of Cocoa	

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
02/02/2017

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