



WHITE CHOCOLATE

PRODUCT CODE : 4660

NAME : IVOIRE

Smooth as silk

Legal name & Ingredients list

White chocolate (35% cocoa minimum, pure cocoa butter).

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

Description

White chocolate, not too sweet, with delicate flavours of milk and vanilla.

Humidity : < 1,5%

Viscosity : 0,90 Pa.s

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

Shear stress : 13,5 Pa

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

Fineness : 14 µm maximum

Nutritional values for 100 g

Energy : 590 kcal
2460 kJ

Protein : 5,0 g

Carbohydrate of which : 53 g

sugars : 47 g

polyols : 0 g

starch : 0 g

Fat of which : 40 g

saturates : 25 g

trans : 0 g

cholesterol : 17 mg

Fibre : < 0,5 g

Sodium : 0,07 g

Alcohol (ethanol) : 0 g

Vitamin A : 52,11 µg

Vitamin C : 0,10 mg

Calcium : 200 mg

Iron : 0,20 mg

Applications

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

 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 : 3395321046606

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 : 3395324046603

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 bewares 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

sugar	42,9%	<i>Rounded values</i>
cocoa butter	35,0%	
whole milk powder	21,5%	
emulsifier	0,5%	
soya lecithin	0,5%	
natural vanilla extract	0,02%	
	35,0% of Cocoa	

Update

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Date : 31/07/2013



VALRHONA S.A.S.
Société Anonyme au Capital de 1 539 990 €
CHOCOLAT - CONFISERIE
14-16 avenue du Président Roosevelt
26602 TAIN L'HERMITAGE Cedex
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17