



PRODUCT CODE : 4653

DARK CHOCOLATE

NAME : GUANAJA

INVOICE NAME : GUANAJA 70% FEVE 3KG

Bittersweet and Elegant

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
Salmonella :	Absence in 25g	BRD 07/11-12/05*
Listeria monocytogenes :	Absence in 25g	AES 10/03-09/00*

The analysis laboratory is appointed by the COFRAC for marked analysis ¹⁹⁹¹.

Heavy metals

Type of product	LEAD	CADMIUM
	Maximum values	Maximum values
Dark chocolate	0,2 mg / kg	0,8 mg / kg
Milk chocolate	/	0,3 mg / kg
Cocoa powder	/	0,6 mg / kg

We apply a surveillance monitoring program on our products, this under control of an external COFRAC accredited laboratory (european rules).

* COMMISSION REGULATION (EU) No 488/2014 of 12 May 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium in foodstuffs.

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 non ionized and GMO free (in accordance with the European regulation);
- 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 (70% cocoa minimum, pure cocoa butter).

Ingredients: cocoa beans, sugar, cocoa butter, emulsifier (SOYA lecithin), natural vanilla extract. MILK (Made in a facility that uses milk). This product may contain traces of nuts.

Description

Guanaja 70% develops extraordinary bitterness in this masterful blend of grand cru cocoa which reveals a whole aromatic and complex range of fruit, coffee, molasses and floral notes.

Humidity : < 1,5%

Fineness : 15 µm maximum

Fluid

Nutritional values - For 100 g

Energy :

577 kcal

2393 kJ

Fat of which :	42 g	Salt :	0,03 g
saturates :	26 g	Sodium :	0,01 g
trans :	0 g	Fibre :	10 g
cholesterol :	3,5 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	36 g	Vitamin A :	10,5 µg
sugars :	32 g	Vitamin C :	0,25 mg
starch :	<0,5 g	Calcium :	55,0 mg
polyols :	<0,5 g	Iron :	4,2 mg
Protein :	8,3 g		

Applications

 Coating

 Molding

 Bar

 Mousse

 Cream mix & Ganache

 Ice creams & Sorbets



Ice creams & Sorbets



Recommended



Ideal



Packaging

**PRODUCT :**

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

**PRIMARY PACKAGING :**

EAN code : 3395321046538



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

SECONDARY PACKAGING :

EAN code : 3395324046535

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 :	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 European and national standards (France) 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	63,1%	<i>Rounded values</i>
sugar	28,7%	
cocoa butter	7,7%	
emulsifier	0,42%	
SOYA lecithin	0,42%	
natural vanilla extract	0,02%	
70,8% of Cocoa		

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
19/02/2018



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