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PRODUCT CODE 122

NAME

**NOIR ORANGE** 

INVOICE NAME

DARK NOIR ORANGE 56% BLOCK 3KG

**Notes: INDULGENT, ORANGE** 

### **ANALYSIS CERTIFICATE**

#### **Article 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*:	Not detected in 25g	BKR 23/07-10/11	

The analysis laboratory is appointed by the COFRAC for marked analysis «  $\ast$  »

### **Chemical characteristics**

	Lead
Type of product	Maximum values
Dark chocolate couverture flavoured with orange (56% cocoa minimum,pure cocoa butter).	0.3 mg/kg





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#### Health certificate

We certify that our products:

- 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 effective Regulation 488/2014 of European Parliament concerning maximum levels of cadmium in foodstuffs; 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  $N^{\circ}178/2002$  of the European Parliament and the Council;
- do not contain origin of pig and dioxin, are non-ionized and GMO free (in accordance with European regulations 1829/2003 and 1830/2003);
- 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.
- are free from radioactive elements, in accordance with the food safety standards of the European Community;
- the primary packaging used for packaging meets the requirements of the European regulations in force relating to materials and articles intended to come into contact with foodstuffs.

Finally, the activity of the company is not subjected to the approval of the Direction of the Veterinarian Services.

## PRODUCTION INFORMATION

### **Description**

Noir Orange, a chocolate with candied orange notes, is a timeless blend which reminds us of our favorite festive recipes.

### Legal name & Ingredients list

Dark chocolate couverture flavoured with orange (56% cocoa minimum, pure cocoa butter).

Ingredients list:

sugar, cocoa beans, cocoa butter, emulsifier: sunflower lecithin, natural orange flavour, natural vanilla extract.

Milk (Made in a facility that uses milk).

All	lergens
Contains:	May contain:
	nuts, milk, sov





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# Composition

sugar 42.68%

cocoa beans 40.9%

cocoa butter 15.7%

emulsifier: sunflower lecithin 0.4%

natural orange flavour 0.3%

natural vanilla extract 0.02%





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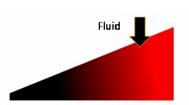
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# Nutritional values for 100 g

Energy kcal	565	kcal/100g
Energy kJ	2,351	kJ/100g
Protein	5.7	g/100g
Fat	38	g/100g
of which cholesterol	1.38	mg/100g
of which trans fat	0	g/100g
of which saturated fat	23	g/100g
of which monounsaturated fats	5	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	45	g/100g
of which sugars	43	g/100g
of which polyols	0	g/100g
of which starch	0	g/100g
Fiber	8.6	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	40.9	mg/100g
Iron	3.8	mg/100g
Vitamin A	4.29	μg/100g
Vitamin C	0	mg/100g
Vitamin D	0	μg/100g
Potassium	388	mg/100g
Alcohol (ethanol)	0	g/100g
Water	0.815	g/100g
Ash	1	g/100g
Energy kcal USA	583	kcal/100g
Organic acids	0	g/100g
Added sugars	43	g/100g

## Characteristics

Unit size	235*190*20 mm	
Content of cocoa butter added	16 %	
Dry matter content of milk	0 %	
Dairy protein content	0 %	
Total cocoa content	57 %	
Customs code	1806201090	







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Geographic origin France

Applications

Ideal

Moulding
Bar
Mousses
Cream mix and Ganache
Ice creams and Sorbets

**Preservation** 

**Conditions of preservation before opening :** In a dry place where temperature is maintened at 16-18°C /

60-64°F

Minimum durability date 10 months

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

6 month(s) minimum

### Durability and storage conditions after opening:

After use, close hermetically the product to protect its properties and store it in the temperatures recommended up to the best-before date registered on the packaging.

#### **Labeling templates**

Best before date: (E) MM-YYYY (M=Month; Y=Year) Batch number: LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date: PDD-MM-YYYY (D=Day; M=Month; Y=Year)

### **CONDITIONING**

Description of packaging

1kg Block x 3





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PRIMARY PACKAGING			SECONDARY PACKAGING				
Label				Cardboard			
Film				Label			
EAN unit	EAN unit 3395321001223		EAN package 3395328091128		28		
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	190x245x60	3000	3017.9	5	0x0x0	15000.00	15827.45

Palletizing for full pallet						
Number of Unit per box/layer	Number of layer/ pallet	Number of unit per box/pallet	Number of unit/ pallet	Height maxi in mm	EAN pallet	
12	4	48	240	1136	3395328091135	

### LAST UPDATE

Approved by : Quality Manager Product informations update 9 December 2021

B.BOISNARD

Resp. Qualité Sertisfaction Clients et Méthodes
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

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