



PRODUCT CODE : 12143

DARK CHOCOLATE

NAME / INVOICE NAME : ARIAGA NOIRE 59%

Classic and Harmonious

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 ^{***}.

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 (59% cocoa minimum, pure cocoa butter).

Ingredients: cocoa paste, sugar, cocoa butter, emulsifier: lecithin, natural vanilla flavour. This product may contain traces of nuts, milk proteins and gluten.

Description

With its round and consistent aromatic profile, Ariaga 59% is a couverture with balanced and harmonious chocolatey notes.

1. Melt the couverture for 12 hours: this is crucial to ensure that the cocoa butter is properly melted.
2. Check that the temperature is 131/136°F
3. Temper the required amount of couverture, making sure that you always have some warm couverture in reserve.
4. Stir regularly and check that it is at crystallisation temperature (84°F).
5. Stop cooling the mass and immediately raise the temperature to 90°F, by:
 - adding warm couverture at 131/136°F
 - warming it in a bain-marie
 - warming it in a microwave oven (400/500W max, so as not to burn it)
6. Check that the couverture is at working temperature (90°F) and stir regularly to ensure that the temperature, and thus setting, is evenly distributed.

Nutritional values - For 100 g

Energy :

557 kcal
2316 kJ

Fat of which :	37 g	Salt :	0,02 g
saturates :	23 g	Sodium :	0,01 g
trans :	0 g	Fibre :	8,5 g
cholesterol :	1,2 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	45 g	Vitamin A :	1,23 µg
sugars :	41 g	Vitamin C :	0,020 mg
starch :	<0,5 g	Calcium :	39,0 mg
polyols :	<0,5 g	Iron :	5,7 mg
Protein :	6,7 g		

Packaging

PRODUCT :

Presentation : 5 kg box
Sales unit : 5 kg box
Full carton : 5 kg box x 2



PRIMARY PACKAGING :

EAN code : 3395328164822



Type	Material	Unitarian packaging weight	Dimensions (in cm)	Net weight
Bag Box	Paper - Plastic (PE) Cardboard	37 g +/-10% 246 g +/-10%	26.00 x 15.50 x 26.50	5,0 kg minimum

SECONDARY PACKAGING :

EAN code : 3395328167311

Cardboard	Cardboard	255 g +/- 10%	27.70 x 31.80 x 26.80	10,0 kg
-----------	-----------	---------------	-----------------------	---------

LABELLING :

Best before date :	MM/YY (M=Month ; Y=Year)		
Batch number :	LXXYDDD	XXYDDD	Internal codes
Manufacturing date :	P DD/MM/YY (D=Day ; M=Month ; Y=Year)		
Manufacturing hour :	HH:MM (H=Hour ; M=Minute)		

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 : 24 month(s)

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be : 12 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 behaves up to the best-before date registered on the packaging


Composition


cocoa paste	48,8%
sugar	39,8%
cocoa butter	10,9%
emulsifier: lecithin	0,49%
natural vanilla flavour	0,01%
	59,7% of Cocoa

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update :
25/07/2018



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