



PRODUCT CODE 3209
NAME CELAYA CHOCOLAT CHAUD
INVOICE NAME CELAYA HOT CHOCOLATE 1L

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 « * »

Heavy metals

	Lead	Cadmium
Type of product	Maximum values	Maximum values
UHT sterilized chocolate drink (17.5% dark chocolate).	0.3 mg/kg	0.02 mg/kg

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 total agreement with the effective Commission Regulation (EC) N°2023/915 of 15 May 2023 setting maximum levels for certain contaminants in foodstuffs;
- 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 Departemental Directorate for the Protection of Populations (DDPP in France).

PRODUCTION INFORMATION

Description

Chocolate beverage with 17.5% chocolate. Rich chocolate flavor and velvety mouthfeel.

Legal name & Ingredients list

UHT sterilized chocolate drink (17.5% dark chocolate).

Ingredients list:

semi-skimmed MILK, water, dark chocolate 50% cocoa minimum (cocoa beans, sugar, emulsifier (sunflower lecithin), natural vanilla extract), cocoa powder, thickener (carrageenan).

Allergens

Contains

milk

May contain

soy, almonds, hazelnuts, pecans,
pistachios

Composition

semi-skimmed MILK 51%

water 29.7%

dark chocolate 50% cocoa minimum 17.5% (cocoa beans 8.777%

sugar 8.65%

emulsifier (sunflower lecithin 0.07%

)natural vanilla extract 0.003%

)

cocoa powder 1.5%

thickener (carrageenan 0.3%

)

Nutritional values for 100 g

<i>Energy</i>	124	kcal/100g
<i>Energy</i>	520	kJ/100g
<i>Protein</i>	3.5	g/100g
<i>Fat</i>	6.2	g/100g
<i>Cholesterol</i>	4	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	3.7	g/100g
<i>Carbohydrate</i>	13	g/100g
<i>of which sugars</i>	12	g/100g
<i>Polyols, total</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fibre</i>	2.3	g/100g
<i>Salt</i>	0.08	g/100g
<i>Sodium</i>	0.03	g/100g
<i>Calcium</i>	72	mg/100g
<i>Iron, total</i>	0.95	mg/100g
<i>Vitamin A</i>	10.5	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	1	µg/100g
<i>Potassium</i>	192	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	75	g/100g
<i>Ash</i>	0	g/100g
<i>Energy kcal USA</i>	129	kcal/100g
<i>Added sugars</i>	9	g/100g

Characteristics

Content of cocoa butter added	0 %
Dry matter content of milk	6 %
Dairy protein content	2 %
Total cocoa content	10 %
Customs code	2202999590
Geographic origin	France

Preservation

Conditions of preservation before opening : In a temperature lower than 20°C

Minimum durability date 10 months

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 :

The product preserved according to our recommendations beawers 5 days after opening without exceeding the best-before date registered on the packaging.

Labeling templates

Best before date : E DD/MM/YY (D=Day ; M=Month ; Y=Year) Manufacturing date : P DD/MM/YY (D=Day ; M=Month ; Y=Year) Batch number : TXXX YYYY Z P XXX YYY (Internal codes) Manufacturing hour : HH:MM (H=Hour ; M=Minute) ZZZ (Z = Internal code)

CONDITIONING

Description of packaging

Box 6 bricks



LAST UPDATE

Approved by : Quality Manager
Product informations update
28 December 2023


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

Not contractual informations.

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