



**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 « \* »

### Chemical characteristics

	Lead	Cadmium
<b>Type of product</b>	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 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 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

**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:**

nuts, soy

**Composition**

semi-skimmed MILK 51%

water 29.7%

dark chocolate 50% cocoa minimum 17.5% (cocoa beans 8.8%

sugar 8.7%

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

## 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

**Durability and storage conditions after opening :**

The product preserved according to our recommendations beawares 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  
10 December 2021



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

Not contractual informations.

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