



PRODUCT CODE 4719
NAME PERLES CRAQUANTES
INVOICE NAME DARK CRUNCHY PEARLS 3KG

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 « * »

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

Puffed cereal pieces coated in 55% dark chocolate for a touch of the unexpected and contrasting textures in pastry creations.

Legal name & Ingredients list

Biscuit cereals coated in dark chocolate (55% cocoa minimum, pure cocoa butter).

Ingredients list:

sugar, cocoa beans, cocoa butter, biscuit cereals 12.5% (WHEAT flour, sugar, WHEAT malt, WHEAT starch, raising agent (sodium bicarbonate (E500ii)), salt, cocoa butter, natural flavouring), whole MILK powder, emulsifier (lecithins), natural vanilla extract.

Allergens

Contains

wheat, milk, gluten

May contain

cashews, egg, soy, almonds, hazelnuts,
pecans, walnuts, pistachios

Composition

sugar 37.1%

cocoa beans 34.9%

cocoa butter 13.2%

biscuit cereals 12.5% (WHEAT flour 7.5%

sugar 2.5%

WHEAT malt 1.24%

WHEAT starch 0.5%

raising agent (sodium bicarbonate (E500ii) 0.4%)

salt 0.2%

cocoa butter 0.1%

natural flavouring 0.06%)

whole MILK powder 1.8%

emulsifier (lecithins 0.3%)

natural vanilla extract 0.2%

Nutritional values for 100 g

Energy	535	kcal/100g
Energy	2,231	kJ/100g
Protein	7.1	g/100g
Fat	32	g/100g
Cholesterol	1.55	mg/100g
of which trans fat	0	g/100g
of which saturated fat	20	g/100g
Carbohydrate	50	g/100g
of which sugars	42	g/100g
Polyols, total	0	g/100g
of which starch	0	g/100g
Fibre	8	g/100g
Salt	0.38	g/100g
Sodium	0.15	g/100g
Calcium	40	mg/100g
Iron, total	3.2	mg/100g
Vitamin A	10.5	µg/100g
Vitamin C	0	mg/100g
Vitamin D	0	µg/100g
Potassium	421	mg/100g
Alcohol (ethanol)	0	g/100g
Water	0.8	g/100g
Ash	2	g/100g
Energy kcal USA	551	kcal/100g
Added sugars	40	g/100g

Characteristics

Unit size	6 mm
Content of cocoa butter added	13 %
Dry matter content of milk	2 %
Dairy protein content	0 %
Total cocoa content	48 %
Customs code	1905311900
Geographic origin	France

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintained at 16-18°C / 60-64°F

Minimum durability date 14 months

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 :

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 : LXXXXYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)

CONDITIONING

Description of packaging

3 kg bag



PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag Label				Cardboard Label Adhesive tape			
EAN unit 3395321047191				EAN package 3395324047198			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	190x100x440	3000	3029.9	3	344x210x272	9000	9492.51

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	6	72	216	1632	3395327047195

LAST UPDATE

Approved by : Quality Manager

Product informations update

7 February 2025



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

Not contractual informations.

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