



PRODUCT CODE 134
NAME CACAO PATE EXTRA
INVOICE NAME DARK CACAO PATE EXTRA 100% BLOCK 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 « * »

Heavy metals

Type of product	Lead
Pure cocoa paste (100% cocoa).	Maximum values
	0.2 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

A unique and subtle blend of cocoa beans, initial acidulous notes develop into roasted cocoa beans, giving way to a mouth-filling richness accompanied by a pure, sharp bitterness. Extra Cocoa Paste is remarkable for reinforcing the chocolate taste in many recipes, powerfully enriching their flavor.

Legal name & Ingredients list

Pure cocoa paste (100% cocoa).

Ingredients list:
cocoa beans.

Allergens

Contains

May contain

almonds, hazelnuts, pecans, pistachios
Milk (Made in a facility that uses milk).

Composition

cocoa beans 100%

Nutritional values for 100 g

Energy	605	kcal/100g
Energy	2,492	kJ/100g
Protein	14	g/100g
Fat	53	g/100g
Cholesterol	3.4	mg/100g
of which trans fat	0	g/100g
of which saturated fat	32	g/100g
of which monounsaturated fats	17	g/100g
of which polyunsaturated	1.6	g/100g
Carbohydrate	7.5	g/100g
of which sugars	2	g/100g
Polyols, total	0	g/100g
of which starch	0	g/100g
Fibre	21	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	98.3	mg/100g
Iron, total	8.2	mg/100g
Vitamin A	10.5	µg/100g
Vitamin C	0.5	mg/100g
Vitamin D	0	µg/100g
Potassium	951	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.9	g/100g
Ash	3	g/100g
Energy kcal USA	646	kcal/100g
Organic acids, total	0	g/100g
Added sugars	0	g/100g

Characteristics

Unit size	235*190*20 mm
Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	100 %
Customs code	1803100000



Geographic origin France

Applications

Optimales		
Mousses Cream mix and Ganache Ice creams and Sorbets		

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

1kg Block x 3



PRIMARY PACKAGING				SECONDARY PACKAGING			
Label Film				Cardboard Adhesive tape Label			
EAN unit 3395321001346				EAN package 3395328095935			
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	4	0x0x0	12000	12574.51

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	4	48	192	1136	3395328095942

LAST UPDATE

Product informations update
18 June 2025

Not contractual informations.

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