



PRODUCT CODE 12219

NAME

INVOICE NAME ITAKUJA 55% FEVE 3KG

Notes : FRUITY and PASSION FRUIT

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
	Maximum values
Dark chocolate couverture (55% cocoa minimum, pure cocoa butter).	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

Itakuja's cocoa-rich, passion fruit notes dance a passionate samba to the beat of Bahia's famous carnival.

Legal name & Ingredients list

Dark chocolate couverture (55% cocoa minimum, pure cocoa butter).

Ingredients list:

sugar, Brazil cocoa beans fermented with fruit, cocoa butter, emulsifier (sunflower lecithin), natural vanilla extract.

Allergens

Contains

May contain

soy, almonds, hazelnuts, pecans,
pistachios

Milk (Made in a facility that uses milk).

Composition

sugar 44.08%

Brazil cocoa beans fermented with fruit 40.6%

cocoa butter 14.9%

emulsifier (sunflower lecithin 0.4%

)natural vanilla extract 0.02%

Nutritional values for 100 g

Energy	559	kcal/100g
Energy	2,325	kJ/100g
Protein	5.6	g/100g
Fat	37	g/100g
Cholesterol	1.38	mg/100g
of which trans fat	0	g/100g
of which saturated fat	22	g/100g
of which monounsaturated fats	5	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	47	g/100g
of which sugars	45	g/100g
Polyols, total	0	g/100g
of which starch	0	g/100g
Fibre	8.5	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	40.4	mg/100g
Iron, total	3.4	mg/100g
Vitamin A	4.27	µg/100g
Vitamin C	0	mg/100g
Vitamin D	0	µg/100g
Potassium	392	mg/100g
Alcohol (ethanol)	0	g/100g
Water	0.799	g/100g
Ash	1	g/100g
Energy kcal USA	575	kcal/100g
Organic acids, total	0	g/100g
Added sugars	44	g/100g

Characteristics

Content of cocoa butter added	15 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	56 %
Customs code	1806201090
Geographic origin	France

Applications

Optimales 	Recommended 
Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Bar

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 feve bag



PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag Label				Cardboard Label Adhesive tape Ribbon			
EAN unit 3395328173930				EAN package 3395328177020			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	195x105x370	3000	3030.9	3	344x210x272	9000.00	9495.76

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	3395328177037

LAST UPDATE

Approved by : Quality Manager
Product informations update
5 January 2024



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

Not contractual informations.

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