



PRODUCT CODE 12141
NAME ARIAGA BLANCHE 30%
INVOICE NAME WHITE ARIAGA 30%

Classic and Vanilla

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
White chocolate (30% cocoa butter minimum).	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

Delicately sweet with a hint of vanilla, Ariaga Blanche 30% is a classic and balanced white-chocolate.

Legal name & Ingredients list

White chocolate (30% cocoa butter minimum).

Ingredients list:

sugar, cocoa butter, whole MILK powder, dried skimmed MILK, emulsifier (lecithins), natural vanilla flavour.

Allergens

Contains
milk

May contain
almonds, hazelnuts

Composition

sugar 43.16%

cocoa butter 30%

whole MILK powder 21.2%

dried skimmed MILK 5%

emulsifier (lecithins 0.6%

)natural vanilla flavour 0.04%

Nutritional values for 100 g

Energy	569	kcal/100g
Energy	2,372	kJ/100g
Protein	7.2	g/100g
Fat	36	g/100g
Cholesterol	17.1	mg/100g
of which trans fat	0	g/100g
of which saturated fat	22	g/100g
Carbohydrate	54	g/100g
of which sugars	54	g/100g
Polyols, total	0	g/100g
of which starch	0	g/100g
Fibre	< 0.5	g/100g
Salt	0.22	g/100g
Sodium	0.09	g/100g
Calcium	262	mg/100g
Iron, total	0.2	mg/100g
Vitamin A	58.7	µg/100g
Vitamin C	0	mg/100g
Vitamin D	0.26	µg/100g
Potassium	347	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1	g/100g
Ash	2	g/100g
Energy kcal USA	569	kcal/100g
Organic acids, total	0	g/100g
Added sugars	43	g/100g

Characteristics

Content of cocoa butter added	30 %
Dry matter content of milk	25 %
Dairy protein content	0 %
Total cocoa content	30 %
Customs code	1704903000
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 18 months

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

6 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 : MM/YY (M=Month ; Y=Year) Batch number : XXYDDD XXYDDD (Internal codes)
Manufacturing date : P DD/MM/YY (D=Day ; M=Month ; Y=Year) Manufacturing hour : HH:MM (H=Hour ; M=Minute)

CONDITIONING

Description of packaging

5 kg box



LAST UPDATE

Approved by : Quality Manager
Product informations update
31 January 2024



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

Not contractual informations.

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