



**PRODUCT CODE** 6360  
**NAME** COEUR DE GUANAJA  
**INVOICE NAME** DARK COEUR GUANAJA 80% BEAN 3KG

Chocolate concentrate.

## 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           |
|-------------------------------------------------------|----------------|
| Dark chocolate (80% cocoa minimum, 34% cocoa butter). | 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

Made from the same fine cocoa as Guanaja, P125 Cœur de Guanaja 80% is less sweet than regular chocolate and has a strong flavor intensified by a higher content of dry cocoa matter.

### Legal name & Ingredients list

**Dark chocolate (80% cocoa minimum, 34% cocoa butter).**

Ingredients list:

cocoa beans, sugar, emulsifier (sunflower lecithin), natural vanilla extract.

### Allergens

#### Contains

#### May contain

soy, almonds, hazelnuts, pecans,  
pistachios

Milk (Made in a facility that uses milk).

## Composition

cocoa beans 80.2%

sugar 19.1%

emulsifier (sunflower lecithin 0.5%

)natural vanilla extract 0.2%

## Nutritional values for 100 g

|                                      |       |           |
|--------------------------------------|-------|-----------|
| <i>Energy</i>                        | 533   | kcal/100g |
| <i>Energy</i>                        | 2,211 | kJ/100g   |
| <i>Protein</i>                       | 14    | g/100g    |
| <i>Fat</i>                           | 38    | g/100g    |
| <i>Cholesterol</i>                   | 3.76  | mg/100g   |
| <i>of which trans fat</i>            | 0     | g/100g    |
| <i>of which saturated fat</i>        | 23    | g/100g    |
| <i>of which monounsaturated fats</i> | 14    | g/100g    |
| <i>of which polyunsaturated</i>      | 2     | g/100g    |
| <i>Carbohydrate</i>                  | 26    | g/100g    |
| <i>of which sugars</i>               | 13    | g/100g    |
| <i>Polyols, total</i>                | 0     | g/100g    |
| <i>of which starch</i>               | 0     | g/100g    |
| <i>Fibre</i>                         | 17    | g/100g    |
| <i>Salt</i>                          | 0.02  | g/100g    |
| <i>Sodium</i>                        | 0.01  | g/100g    |
| <i>Calcium</i>                       | 100   | mg/100g   |
| <i>Iron, total</i>                   | 9.5   | mg/100g   |
| <i>Vitamin A</i>                     | 10.5  | µg/100g   |
| <i>Vitamin C</i>                     | 1     | mg/100g   |
| <i>Vitamin D</i>                     | 0     | µg/100g   |
| <i>Potassium</i>                     | 765   | mg/100g   |
| <i>Alcohol (ethanol)</i>             | 0     | g/100g    |
| <i>Water</i>                         | 2.6   | g/100g    |
| <i>Ash</i>                           | 3     | g/100g    |
| <i>Energy kcal USA</i>               | 566   | kcal/100g |
| <i>Organic acids, total</i>          | 0     | g/100g    |
| <i>Added sugars</i>                  | 19    | g/100g    |

## Characteristics

|                               |            |
|-------------------------------|------------|
| Content of cocoa butter added | 0 %        |
| Dry matter content of milk    | 0 %        |
| Dairy protein content         | 0 %        |
| Total cocoa content           | 80 %       |
| Customs code                  | 1806201090 |
| Geographic origin             | France     |

Relatively viscous



## Applications

| Optimales  | Recommended  |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| Mousses<br>Cream mix and Ganache<br>Ice creams and Sorbets                                  | 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**

18 months

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

10 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 : LXXYYZZZ (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               |                         |               |                   | Cardboard<br>Label<br>Adhesive tape<br>Ribbon |                         |               |                   |
| EAN unit          |                         | 3395320063604 |                   | EAN package                                   |                         | 3395324063600 |                   |
| 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          | 3028              | 3                                             | 344x210x272             | 9000.00       | 9486.94           |

| 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              | 3395327063607 |

## LAST UPDATE

Approved by : Quality Manager  
Product informations update  
24 June 2024



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

Not contractual informations.

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