



PRODUCT CODE 15002
NAME WAINA 35%
INVOICE NAME WHITE WAINA 35% BEAN 3KG

Notes : VANILLA, FARM-FRESH MILK FLAVOR

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
Organic and fairtrade white chocolate (35% cocoa butter minimum).	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

Waina's notes of cane sugar, dairy milk and bourbon vanilla make this particularly smooth white chocolate open up like a fresh white flower on a warm summer's morning.

To communicate the certifications of your products (vegan, organic, fairtrade), please contact your sales representative to access to the certification help sheet

Legal name & Ingredients list

Organic and fairtrade white chocolate (35% cocoa butter minimum).

Ingredients list:

cane sugar*, cocoa butter*, whole MILK powder*, emulsifier (sunflower lecithin*), vanilla*.

(*) Product from Organic Farming.

cocoa butter, cane sugar, vanilla are Fairtrade certified, traded, audited and sourced from Fairtrade producers, total 78.2%. For more visit info.fairtrade.net/sourcing

Allergens

Contains

milk

May contain

soy, almonds, wheat, hazelnuts, pecans,
gluten, pistachios

Composition

cane sugar 42.56%

cocoa butter 35.7%

whole MILK powder 21.2%

emulsifier (sunflower lecithin 0.5%

)vanilla 0.04%

Nutritional values for 100 g

Energy	597	kcal/100g
Energy	2,483	kJ/100g
Protein	5.2	g/100g
Fat	42	g/100g
Cholesterol	20.6	mg/100g
of which trans fat	0	g/100g
of which saturated fat	25	g/100g
of which monounsaturated fats	14	g/100g
of which polyunsaturated	2	g/100g
Carbohydrate	50	g/100g
of which sugars	50	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	240	mg/100g
Iron, total	0.56	mg/100g
Vitamin A	73.1	µg/100g
Vitamin C	2	mg/100g
Vitamin D	0.26	µg/100g
Potassium	349	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.32	g/100g
Ash	2	g/100g
Energy kcal USA	597	kcal/100g
Organic acids, total	0	g/100g
Added sugars	42	g/100g

Characteristics

Content of cocoa butter added	36 %
Dry matter content of milk	21 %
Dairy protein content	6 %
Total cocoa content	36 %
Customs code	1704903000
Geographic origin	France



Applications

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

Preservation

Conditions of preservation before opening :

In a dry place where temperature is maintained at 16-18°C / 60-64°F

Minimum durability date

15 months

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

5 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 : LXXXYYZZZ (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 Ribbon			
EAN unit 3395328167397				EAN package 3395328209356			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1		3000	3031.4	3	344x210x272	9000	9497.26

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	5	60	180	1505	3395328209363

LAST UPDATE

Approved by : Quality Manager
Product informations update
6 December 2024



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

Not contractual informations.

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