



**PRODUCT CODE** 4653  
**NAME** GUANAJA  
**INVOICE NAME** GUANAJA 70% DARK CHOCOLATE 3KGS BEANS

Notes : **BALANCED, ROASTED and BITTERNESS**

## 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

	Lead
<b>Type of product</b>	Maximum values
Dark chocolate couverture (70% 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

Guanaja's forceful tanginess and its comforting notes of bitter cocoa nibs call and respond like the warm, harmonious tones of woodwind instruments intermingling with celebratory song and the gentle rhythm of a percussion section.

### Legal name & Ingredients list

**Dark chocolate couverture (70% cocoa minimum, pure cocoa butter).**

Ingredients list:

cocoa beans, sugar, 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

cocoa beans 63.18%

sugar 28.7%

cocoa butter 7.7%

emulsifier (sunflower lecithin 0.4%

)natural vanilla extract 0.02%

## Nutritional values for 100 g



<i>Energy</i>	569	kcal/100g
<i>Energy</i>	2,360	kJ/100g
<i>Protein</i>	8.6	g/100g
<i>Fat</i>	42	g/100g
<i>Cholesterol</i>	2.15	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	25	g/100g
<i>of which monounsaturated fats</i>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	34	g/100g
<i>of which sugars</i>	30	g/100g
<i>Polyols, total</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fibre</i>	13	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	62.3	mg/100g
<i>Iron, total</i>	5.2	mg/100g
<i>Vitamin A</i>	6.63	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	604	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.22	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	596	kcal/100g
<i>Organic acids, total</i>	0	g/100g
<i>Added sugars</i>	29	g/100g

## Characteristics

Content of cocoa butter added	8 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	71 %
Customs code	1806201090
Geographic origin	France



## Applications

Optimales 	Recommended 
Coating Moulding Bar Mousses Cream mix and Ganache 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 :**

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				Cardboard Label Adhesive tape Ribbon			
EAN unit		3395321046538		EAN package		3395324046535	
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	3395328046531

## 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.

**VALRHONA S.A.S.**  
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