

PRODUCT CODE 11142
NAME EQUINOXE NOIR LAIT
INVOICE NAME COFFRET EQUINOXE AM NO NOIR LAIT 250G

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 « * »

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 a total agreement with the general obligations of the business of food products as well as the general prescriptions of the food legislation defined in the regulation CE N°178/2002 of the European Parliament and the Council;
- 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 Direction of the Veterinarian Services.

PRODUCTION INFORMATION

VALRHONA S.A.S. 14, Avenue du Président Roosevelt CS 20040 26600 Tain l'Hermitage Cedex France
Tél. 04.75.07.90.90 – Fax 04.75.08.84.49 – www.valrhona.com
Service clients / Customer service: serviceclient@valrhona.fr



Description

An indulgent assortment of almonds and hazelnuts coated in dark and milk chocolate.

Legal name & Ingredients list

Almonds and hazelnuts coated in milk chocolate (40% cocoa minimum, pure cocoa butter) or dark chocolate (55% cocoa minimum, pure cocoa butter).

Ingredients list: ALMONDS from Spain 21.3%, HAZELNUTS from Italy 21.3%, sugar, cocoa beans, cocoa butter, whole MILK powder, brown sugar, glazing agents (maltodextrin, shellac), emulsifier (SOYA lecithin), natural vanilla extract, BARLEY malt extract..

Allergens

Contains:

gluten, nuts, milk, soy

May contain:

Composition

HAZELNUTS 21.3%

ALMONDS 21.3%

sugar 18.71%

cocoa beans 15.5%

cocoa butter 11.9%

whole MILK powder 6.9%

brown sugar 3.1%

glazing agent: maltodextrin 0.6%

emulsifier: SOY lecithin 0.2%

natural vanilla extract 0.2%

glazing agent: shellac 0.2%

BARLEY malt extract 0.09%

Nutritional values for 100 g

<i>Energy kcal</i>	623	kcal/100g
<i>Energy kJ</i>	2,581	kJ/100g
<i>Protein</i>	12	g/100g
<i>Fat</i>	50	g/100g
<i>of which cholesterol</i>	14.5	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	17	g/100g
<i>of which monounsaturated fats</i>	11	g/100g
<i>of which polyunsaturated</i>	3	g/100g
<i>Carbohydrate</i>	28	g/100g
<i>of which sugars</i>	28	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	7.2	g/100g
<i>Salt</i>	0.08	g/100g
<i>Sodium</i>	0.03	g/100g
<i>Calcium</i>	168	mg/100g
<i>Iron</i>	2.8	mg/100g
<i>Vitamin A</i>	13.4	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0.082	µg/100g
<i>Potassium</i>	566	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	0.75	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	637	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	22	g/100g

Characteristics

Finished product's weight	250.0 g
Content of cocoa butter added	12 %
Dry matter content of milk	7 %
Dairy protein content	2 %
Total cocoa content	27 %
Customs code	1806901900

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

12 months

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

9 month(s) minimum

Durability and storage conditions after opening :

After use, close hermetically the product to protect its properties and store him in the temperatures recommended up to the best-before date registered on the packaging.

Labeling templates

Best before date : 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

250 g box x 8



PRIMARY PACKAGING				SECONDARY PACKAGING			
Casket Label Film Hold Small cushion Sheath				Cardboard Label			
EAN unit		3395328144145		EAN package		3395328150177	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	xx	250	392	8	360x180x173	2000.00	3413.00

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	4	48	384	789	3395328150184

LAST UPDATE

Approved by : Quality Manager
Product informations update
17 February 2021



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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