

PRODUCT CODE **12340** **Tablettes**

NAME **BÂTON JIVARA**
INVOICE NAME **MILK JIVARA 40% STICK 20G**

Creamy and Chocolatey

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
Type of product	Maximum values
Milk chocolate (40% cocoa minimum,pure cocoa butter).	0.3 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 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

Description

Jivara captivates with the pronounced flavor of its creamy chocolatey notes, combined with the ultimate notes of vanilla and malt.

Legal name & Ingredients list

Milk chocolate (40% cocoa minimum,pure cocoa butter).

Ingredients list:
cocoa butter, whole MILK powder, sugar, cocoa beans, brown sugar, natural vanilla extract, emulsifier: SOY lecithin, BARLEY malt extract

Allergens

Contains:	May contain:
gluten, milk, soya	nuts

Composition

cocoa butter 26.6%

whole MILK powder 23.3%

sugar 23.3%

cocoa beans 14.8%

brown sugar 10.6%

natural vanilla extract 0.7%

emulsifier: SOY lecithin 0.4%

BARLEY malt extract 0.3%

Nutritional values for 100 g

Energy kcal	586	kcal/100g
Energy kJ	2,436	kJ/100g
Protein	7.3	g/100g
Fat	41	g/100g
of which cholesterol	23.2	mg/100g
of which trans fat	0	g/100g
of which saturated fat	25	g/100g
of which monounsaturated fats	10	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	47	g/100g
of which sugars	45	g/100g
of which polyols	0	g/100g
of which starch	0	g/100g
Fiber	2.9	g/100g
Salt	0.17	g/100g
Sodium	0.07	g/100g
Calcium	220	mg/100g
Iron	0.09	mg/100g
Vitamin A	51	µg/100g
Vitamin C	1	mg/100g
Vitamin D	0.28	µg/100g
Potassium	449	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.1	g/100g
Ash	2	g/100g
Energy kcal USA	591	kcal/100g
Organic acids	0	g/100g
Added sugars	35	g/100g

Characteristics

Finished product's weight	20.0g
Unit size	118*34*8 mm
Content of cocoa butter added	26 %
Dry matter content of milk	22 %
Dairy protein content	6 %
Total cocoa content	41 %

Customs code	1806329000
Geographic origin	France

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintened 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 :

11 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

Box 50 units

PRIMARY PACKAGING				SECONDARY PACKAGING			
Card packaging Aluminum Glue				Cardboard Label			
EAN unit 3395320066896				EAN package 3395328197240			
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	20	26	50	0x0x0	1000	1300

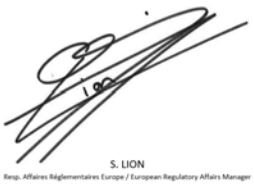
Palletizing for full pallet					
Number of Unit per box/layer	Number of layer/ pallet	Number of unit per box/pallet	Number of unit/ pallet	Height maxi in mm	EAN pallet
18	21	356	17,800		3395328197257

LAST UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Product informations update
5 August 2020



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