



PRODUCT CODE 31870
NAME DULCEY
INVOICE NAME DULCEY 35% 3KGS BEANS

Notes : BISCUITY, A HINT OF SALT

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
White chocolate (35% cocoa butter minimum).	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

With its very subtly salty, mellow biscuit flavor, Dulcey and its caramelized milky tones conjure up our childhoods before our very eyes, stirring up a whirlwind of delicious, uniquely personal memories.

Legal name & Ingredients list

White chocolate (35% cocoa butter minimum).

Ingredients list:

cocoa butter, sugar, whole MILK powder, dried skimmed MILK, whey (MILK), butter (MILK), emulsifier (sunflower lecithin), natural vanilla extract.

Allergens

Contains

milk

May contain

soy, almonds, hazelnuts, pecans,
pistachios

Composition

cocoa butter 35.4%

sugar 28.6%

whole MILK powder 15.9%

dried skimmed MILK 8.5%

whey (MILK) 7.8%

butter (MILK) 3%

emulsifier (sunflower lecithin 0.7%

)natural vanilla extract 0.1%

Nutritional values for 100 g

Energy	603	kcal/100g
Energy	2,507	kJ/100g
Protein	8	g/100g
Fat	43	g/100g
Cholesterol	15.5	mg/100g
of which trans fat	0	g/100g
of which saturated fat	26	g/100g
of which monounsaturated fats	13	g/100g
of which polyunsaturated	2	g/100g
Carbohydrate	45	g/100g
of which sugars	45	g/100g
Polyols, total	0	g/100g
of which starch	0	g/100g
Fibre	< 0.5	g/100g
Salt	0.52	g/100g
Sodium	0.21	g/100g
Calcium	321	mg/100g
Iron, total	0.22	mg/100g
Vitamin A	68.1	µg/100g
Vitamin C	2	mg/100g
Vitamin D	0	µg/100g
Potassium	508	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.37	g/100g
Ash	2	g/100g
Energy kcal USA	603	kcal/100g
Organic acids, total	0	g/100g
Added sugars	29	g/100g

Characteristics

Content of cocoa butter added	35 %
Dry matter content of milk	34 %
Dairy protein content	8 %
Total cocoa content	35 %
Customs code	1704903000
Geographic origin	France



Applications

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

12 months

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

7 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		3395328106785		EAN package		3395328366219	
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	3395328366233

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.

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