



PRODUCT CODE 33420
NAME
INVOICE NAME MILK CHOCOLATE SALTED CARAMEL
2KG

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 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

Salted caramel ganache. Coated in milk chocolate and decorated with sugar. Caramel notes.

Legal name & Ingredients list

Chocolate candies (30% caramel).

Ingredients list:

sugar, cocoa butter, whole condensed MILK, whole MILK powder, concentrated butter (MILK) 6.9%, glucose syrup, cocoa beans, invert sugar, brown sugar, stabilizer (D-sorbitol), salt 0.3%, emulsifier (sunflower lecithin), natural vanilla extract, BARLEY malt extract.

Allergens

Contains

milk, gluten

May contain

egg, soy, almonds, wheat, hazelnuts,
pecans, pistachios

Composition

sugar 31.24%

cocoa butter 22.6%

whole condensed MILK 12.4%

whole MILK powder 10.3%

concentrated butter (MILK) 6.9%

glucose syrup 6.2%

cocoa beans 5.2%

invert sugar 2%

brown sugar 2%

stabilizer (D-sorbitol 0.5%

)salt 0.3%

emulsifier (sunflower lecithin 0.2%

)natural vanilla extract 0.1%

BARLEY malt extract 0.06%

Nutritional values for 100 g

Energy	524	kcal/100g
Energy	2,181	kJ/100g
Protein	4.3	g/100g
Fat	36	g/100g
Cholesterol	36.5	mg/100g
of which trans fat	0	g/100g
of which saturated fat	22	g/100g
of which monounsaturated fats	12	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	46	g/100g
of which sugars	42	g/100g
Polyols, total	0.37	g/100g
of which starch	0	g/100g
Fibre	1.1	g/100g
Salt	0.43	g/100g
Sodium	0.17	g/100g
Calcium	134	mg/100g
Iron, total	0.54	mg/100g
Vitamin A	120	µg/100g
Vitamin C	9	mg/100g
Vitamin D	0.27	µg/100g
Potassium	225	mg/100g
Alcohol (ethanol)	0	g/100g
Water	11.4	g/100g
Ash	1	g/100g
Energy kcal USA	527	kcal/100g
Organic acids, total	0.0423	g/100g
Added sugars	42	g/100g

Characteristics

Unit size	40*19*19 mm
Finished product's weight	10.5 g
Content of cocoa butter added	23 %
Dry matter content of milk	20 %
Dairy protein content	3 %
Total cocoa content	28 %

Customs code 1806901900
Geographic origin France

Preservation

Conditions of preservation before opening : Keep in a cool place at 4°C (39.2°F)

Minimum durability date 4 months

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

3 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 : DD-MM-YYYY (D=Day ; M=Month ; Y=Year) YYYY.MM.DD Batch number : LXXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)

CONDITIONING

Description of packaging

2 kg box

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard base Lid Bag Crystal paper Bubble type Adhesive tape Label Cardboard sheet Tray Label							
EAN unit		3395328465721		EAN package			
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	320x225x75	2000	2282			0	0.00

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
10	13	130		1126	3395328465714

LAST UPDATE

Approved by : Quality Manager
Product informations update
6 September 2024



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

Not contractual informations.

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