

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 03 October 2018
	<u>FINE ROASTED COCOA BEANS COVERED WITH 70% DARK CHOCOLATE AND DUSTED WITH NATURAL COCOA POWDER</u> <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-EDN-070-01K0	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

Product Description:

Handcrafted fine roasted cocoa beans, enrobed with 70% cocoa dark chocolate and lightly dusted with natural cacao powder. Freshly made in Madagascar, where the fine, fruity and rare criollo-trinitario and forastero cacao grows under the shade of the Sambirano rainforest in the north west of this beautiful and exotic island. Seed-tree-bean-chocolat in Madagascar.

Manufacturer:

Chocolaterie Robert (International Award Winning Chocolaterie)
472, Bd Ratsimandrava
B.P 6211
101- Antananarivo Madagascar

Ingredients:

Madagascar dark chocolate (cocoa mass, cane sugar, cocoa butter, GMO free sunflower lecithin. Cocoa Solids 70% min), Praline cocoa beans (Whole roasted Madagascar cocoa beans, cane sugar, cocoa butter), natural Madagascar cocoa powder.

Allergy advice:

For allergens, see Ingredients in **bold**. Made in a factory that also handles milk and cashew nuts.

Country of Origin:

Madagascar

Key points

Single Origin of Madagascar – traceable with integrity.
Pure Cocoa Butter of Madagascar
No chemical processing (alkalisation)
No de-odourisation of Cocoa Butter.
No added flavour enhancers eg Vanilla.
No preservatives.
Gluten Free.

Cocoa Beans Used: Grand Cru de Sambirano, Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% single origin of Madagascar)

Ethical: Unlike most chocolate in the world, this is freshly crafted from seed-tree-cocoa-chocolat all in Madagascar. The fairest chocolate by raising the economic value at origin by many times (Raisetrade).

VEGAN & VEGETARIAN

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Colour: Red brown, lighter shade from the fine criollo-trinitario cocoa content.

Flavour/Texture: Delicious crunch with natural chocolate, fruity and raisin flavours from the rare cocoa.

Application: For direct human consumption.

Shelf life & recommended storage conditions:

24 months after production date in original unopened packaging when stored at 12°C – 20°C in clean, dry (relative humidity max. 70%) & odourless environment.

Technical information:

Dark Chocolate Conched particle size:

Particle size: ≤ 20µ (by micrometer)

Microbiological Analysis:

Parameter	Maximum Limit	Method of Analysis
Enterobacteriaceae	< 10ufc/g	NF V08 - 054
Salmonella	Absent/25g	NF EN ISO 6579-1
Yeast and moulds	< 100ufc/g	NF ISO 21 527-2

Nutrition Facts Per 100g:

Items	Value
Calories	536kcal
kilojoules	2248kJ
Calories from FAT	330kcal
TOTAL fat	37g
Saturated FAT	22g
Monounsaturated FAT	13g
Polyunsaturated FAT	2,7g
TRANSFAT	0g
Cholesterol	0mg
Sodium	17mg
Salt	0,04g
Total Carbohydrate	38g
of which sugars	18g
Protein	12g
Fiber	21g

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Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		
Free from all animal products			May contain milk
Free from peanuts and peanut derivatives			May contain nuts
Free from other nut and nut derivatives			May contain nuts
Free from nut derived oil	✓		
Free from sesame seeds and derivatives	✓		
Free from other seeds and derivatives	✓		
Free from milk and derivatives			May contain milk
Free from egg, egg derivative and albumen	✓		
Free from wheat, rye, oats, barley and derivatives	✓		
Free from soya and derivatives	✓		
Free from maize and derivatives	✓		
Free from lupin and derivatives	✓		
Free from rice and derivatives	✓		
Free from gluten	✓		
Free from fruit and derivatives	✓		
Free from yeast and derivatives	✓		
Free from vegetables and derivatives	✓		
Free from fish, crustaceans, molluscs and derivatives	✓		
Free from additives	✓		
Free from Azo and coal tar dyes	✓		
Free from glutamates	✓		
Free from benzoates	✓		
Free from sulphites	✓		
Free from BHA/BHT	✓		
Free from aspartame	✓		
Free from natural colours	✓		
Free from artificial colours	✓		
Free from preservatives	✓		
Free from antioxidants	✓		
Free from M.S.G. (added)	✓		
Free from M.S.G. (naturally occurring)	✓		
Kosher certified		✓	Suitable
Halal certified		✓	Suitable
Free from latex	✓		

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Delivery form:

Packed in food grade heat-sealed black biaxially oriented polypropylene (BOPP) bag as:

Product Net Weight:	1kg packet
Product Code:	MAD-EDN-070-01K0
Dimension of the packet:	190mm x 190mm x 70mm
Packets per master box	8 packets
Net weight per master box:	8 kg
Gross weight per master box:	9 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0634654724557

Contact:

Customers care (consumer comments): info@chocolatmadagascar.com

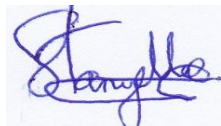
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager