 <p><i>Depuis 1910</i></p> <p>Crafted by Chocolaterie Robert</p>	PRODUCT SPECIFICATION	Update: 18 December 2024
	<u>FINE ROASTED COCOA BEANS COVERED WITH</u> <u>100% DARK CHOCOLATE</u> <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-EDN-100-01K0	

Product Description: Handcrafted fine roasted cocoa beans, enrobed with 100% cocoa dark chocolate packaged in 1Kg. 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), whole roasted Madagascar cocoa beans, cane sugar, cocoa butter. Cocoa Solids 100% min.

Allergy advice: For allergens, see Ingredients in **bold**. May contain traces of milk, soya, peanuts and cashew nuts.

Country of Origin: Madagascar


Key points

- Single Origin of Madagascar – traceable with integrity.
- No chemical processing (alkalisation)
- No added flavour enhancers eg Vanilla.
- No preservatives.
- No added sugar.
- Low GI. High fibre.
- More antioxidants (ORAC) than Broccoli
- High fibre.
- Gluten Free.
- Vegan and Vegetarian.

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).

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

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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
E.coli	< 10ufc/g	NF ISO 16649-2
Salmonella	Absent/25g	NF EN ISO 6579-1
Yeast and moulds	< 100ufc/g	NF ISO 21 527-2

Nutrition Facts Per 100g:

Items	Value
Energy (kJ)	2301kJ
Energy (kcal)	550kcal
TOTAL fat	40g
Saturated FAT	24g
Total Carbohydrate	40g
of which sugars	6g
Net Carbohydrate	27g
Protein	14g
Fibres	13g
Salt	0,02g

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Food Contaminants:

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins (Reg. (UE) 2023/915 as amended)
- Heavy metals ((Reg. (UE) 2023/915 as amended)
- Pesticide residues (EC regulation 396/2005 as amended)

Physical contaminant prevention:

Metal detector & X ray inspection
Metal: ≤ 1,5mm, Glass: ≤ 3mm, Stone : ≤ 3mm

GMO Labeling Information:

The product does not contain ingredients and additives of GM origin and does not require additional labeling (EC regulation 1830/2003 as amended).

Irradiation Information:


The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments.

Quality Information:

HACCP Global standard certified by SGS

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 cashew nuts
Free from nut derived oil	✓		May contain cashew nuts
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	✓		May contain soya
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-100-01K0
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	0659436909588

Contact:

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

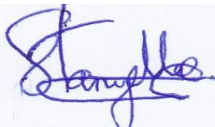
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager

Cannot be exchanged, cannot be communicated