

PRODUCT SPECIFICATION

Update:
20 July 2021

FINE DARK CHOCOLATE COUVERTURE 65% COCOA
Single and Pure Origin of Madagascar (easy melt/temper format)
Product code: MAD-CDN-065-01K0

Product Description: Fine Dark Chocolate Couverture 65% Cocoa, fine grind and conched. Easy melt format of 10X100g bars. Freshly crafted in Madagascar capturing the delicate fruity flavours of the fine cocoa grown under the shade of Sambirano organic rainforest terroir of northwest Madagascar. Seed-tree-bean-chocolat in Madagascar.

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

Ingredients: Madagascar cocoa beans, cane sugar, Madagascar cocoa butter, GMO free sunflower lecithin. Cocoa solids 65% min.

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

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

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

Flavour/Texture: Mellow, fruity, raisin & citrus notes. Fine texture. Long finish.

Application: For Chocolatier, chocolate confectionery, chocolate drink, pastry, glacier.
Melting temperature in Bain-Marie 45°C-50°C
Crystallization temperature: 27°C
Indicated temperature of use: 32-33°C

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:

Humidity < 1%
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)	2414kJ
Energy (kcal)	577kcal
TOTAL fat	41g
Saturated FAT	25g
Total Carbohydrate	49g
of which sugars	33g
Net Carbohydrate	44g
Protein	7g
Fibres	5g
Salt	0.01g

PRODUCT SPECIFICATION

FINE DARK CHOCOLATE COUVERTURE 65% COCOA
Single and Pure Origin of Madagascar (easy melt/temper format)
Product code: MAD-CDN-065-01K0

Update:
20 July 2021

Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		
Free from all animal products			May contain dairy
Free from peanuts and peanut derivatives	✓		
Free from other nut and nut derivatives		✓	May contain cashew 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 dairy
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 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		✓	
Halal certified		✓	
Free from latex	✓		

Delivery form:

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

Product Net Weight:	1kg
Product Code:	MAD-CDN-064-01K0
Dimension of packet:	180mm X 180mm X 50mm
Products per packet:	10 bars x 100g
Packet per master box:	14 packets
Net weight per master box:	14 kg
Gross weight per master box:	14.7 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0715547846553

Contact:

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

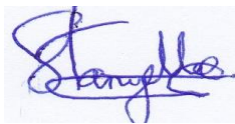
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager