 <p><i>Depuis 1910</i></p> <p>Crafted by Chocolaterie Robert S.A</p>	PRODUCT SPECIFICATION	Update: 23 May 2023
	<u>FINE DARK CHOCOLATE COUVERTURE 70% CACAO</u> <i>Single and Pure Origin of Madagascar</i>	
	Product code: MAD-CDN-070-XXXX	

Product Description: Fine dark chocolate couverture 70% cacao, fine grind and conched. Freshly crafted in Madagascar capturing the delicate fruity flavours of the fine cocoa grown under the shade of Sambirano 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 cacao beans, cane sugar, Madagascar cacao butter, GMO free sunflower lecithin. Cacao solids 70% min.


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

Country of Origin: Madagascar

Key points:

- Academy of Chocolate winner.
- Single origin tree to chocolate of Madagascar.
- Traceable with integrity.
- Pure natural cacao butter of Madagascar (not deodorised)
- No chemical processing (alkalisation).
- No added flavour enhancers eg Vanilla.
- No preservatives.
- High fibre.
- Gluten Free.
- GMO free.
- Agroforestry.
- Nature positive.
- Raisetrade certified – origin positive – value added at source
- Vegan.
- Vegetarian.

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

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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, confectionery, 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:

36 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
Total Plate Count	< 5000/g	NF EN ISO 4833-1
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)	2360kJ
Energy (kcal)	564kcal
TOTAL fat	39g
Saturated FAT	24g
Total Carbohydrate	48g
of which sugars	29g
Net Carbohydrate	41g
Protein	9g
Fibres	7g
Salt	0.02g

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Food Contaminants:

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

- Mycotoxins (EC regulation 1881/2006 as amended)
- Heavy metals (EC regulation 1881/2006 as amended)
- Pesticide residues (EC regulation 396/2005 as amended)

Physical contaminant prevention :

Metal detector & X ray inspection
Metal : ≤ 1,2mm, Glass : ≤ 2mm, 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

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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 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			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 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	✓		

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Delivery form:

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

Packaging	1Kg (BARS)	17.4Kg (BARS)	2Kg (DROPS)
Product Code:	MAD-CDN-070-01K0	MAD-CDN-070-17K4	MAD-CDN-070-D2K0
Pack content	10 x 100g Bars	174 X 100g bars	DROPS
Dimension of packet:	340mm X 118mm X 95mm	340mm X 235mm X 285mm	290mm X 210mm x 90mm
Physical dimensions of each chocolate	Bar= 160mm X 78mm x 10mm	Bar = 160mm X 78mm x 10mm	Drops disc 10-30 mm diameter
Net weight of each chocolate	100g	100g	1-3g
Packet per master box:	14 packets	1 packet	6 packet
Net weight per master box:	14 kg	17.4Kg	12 kg
Gross weight per master box:	14.7 kg	18kg	12.7kg
Master box dimension:	345mm x 240mm x 290mm	345mm x 240mm x 290mm	345mm x 240mm x 290mm
Product barcode	0715547846522		7340446636726

Contact:

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

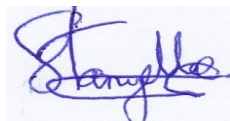
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager