 <p><i>Depuis 1910</i></p> <p>Crafted by Chocolaterie Robert S.A</p>	<b>PRODUCT SPECIFICATION</b>	<b>Update:</b> <b>23 May 2023</b>
	<b><u>FINE DARK CACAO MASS COUVERTURE 100% CACAO</u></b> <i>Single and Pure Origin of Madagascar</i>	
	<b>Product code: MAD-CDN-100-XXXX</b>	

**Product Description:** Fine dark cocoa mass couverture 100% 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. 100% Cacao solids 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 Golden Bean Winner.  
Single origin tree to chocolate of Madagascar.  
Traceable with integrity.  
No chemical processing (alkalisation).  
No added flavour enhancers eg Vanilla.  
No preservatives.  
No added sugar.  
High fibre.  
GMO free.  
Gluten 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).

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

**Flavour/Texture:** Fruity, raisin & citrus notes. Fine texture. Long finish.

CHOCOLATERIE ROBERT SA 472 Boulevard Ratsimandrava, Ouest Ambohijanahary, Antananarivo, MADAGASCAR

 <i>Depuis 1910</i>  Crafted by Chocolaterie Robert S.A	<b>PRODUCT SPECIFICATION</b>	Update: <b>23 May 2023</b>
	<b><u>FINE DARK CACAO MASS COUVERTURE 100% CACAO</u></b> <i>Single and Pure Origin of Madagascar</i>  <b>Product code: MAD-CDN-100-XXXX</b>	

**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 value (kJ)	2466kJ
Energy value (kcal)	596kcal
TOTAL fat	48g
Saturated FAT	29g
Total Carbohydrate	32g
of which sugars	0,5g
Net Carbohydrate	21g
Protein	14g
Fibres	11g
Salt	0,03g

 <p><i>Depuis 1910</i></p> <p>Crafted by Chocolaterie Robert S.A</p>	<b>PRODUCT SPECIFICATION</b>	<b>Update:</b> <b>23 May 2023</b>
	<b><u>FINE DARK CACAO MASS COUVERTURE 100% CACAO</u></b> <i>Single and Pure Origin of Madagascar</i>	
	<b>Product code: MAD-CDN-100-XXXX</b>	

**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

 <p><i>Depuis 1910</i></p> <p>Crafted by Chocolaterie Robert S.A</p>	<b>PRODUCT SPECIFICATION</b>	<b>Update: 23 May 2023</b>
	<b><u>FINE DARK CACAO MASS COUVERTURE 100% CACAO</u></b> <i>Single and Pure Origin of Madagascar</i>	
<b>Product code: MAD-CDN-100-XXXX</b>		

### 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			May contain cashew nuts
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	✓		

 <i>Depuis 1910</i>  Crafted by Chocolaterie Robert S.A	<b>PRODUCT SPECIFICATION</b>	<b>Update:</b> <b>23 May 2023</b>
	<b><u>FINE DARK CACAO MASS COUVERTURE 100% CACAO</u></b> <i>Single and Pure Origin of Madagascar</i>  <b>Product code: MAD-CDN-100-XXXX</b>	

**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-100-01K0	MAD-CDN-100-17K4	MAD-CDN-10-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	0715547846492		7340446636740

**Contact:**

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

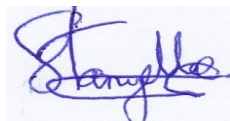
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: [www.chocolatmadagascar.com](http://www.chocolatmadagascar.com)

**SIGNED BY:** Stanyella RATSIMBAZAFY



**POSITION:** Quality Manager