 <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>VEGAN MILC (Milk chocolate alternative)</u></b> <b><u>FINE CASHEW CHOCOLATE COUVERTURE 40% CACAO</u></b> <i>Single and Pure Origin of Madagascar</i>	
	<b>Product code: MAD-CCN-040-XXXX</b>	

**Product Description:** Fine vegan “MILC” cashew chocolate couverture 40% cocoa for professionals & baking. Freshly crafted in Madagascar as a milk chocolate alternative. Capturing the delicate , creamy, mellow, hints of fruits and nuts from fine cocoa grown under the shade of the Sambirano rainforest terroir of northwest Madagascar and Malagasy cashew nuts. 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:** Cane sugar, Madagascar pure natural cacao butter, **cashew nuts (26% min)**, cacao beans. Cacao solids 40% min.

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


**Country of Origin:** Madagascar

**Key points:**

- Vegan MILC – **Cashew** nut alternative to milk.
- 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.
- GMO free.
- Agroforestry.
- Nature positive.
- Raisetrade certified – origin positive – value added at source
- Gluten Free.
- Vegan.
- Vegetarian.

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

**Colour:** Light brown, lighter shade from the rare criollo-trinitario cocoa content and Malagasy cashew nuts.

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**Flavour/Texture:** Creamy, smooth, mellow, with fine mouth feel. Gentle notes of fruit and cashew.

**Application:** For Chocolatier, confectionery, drink, pastry, glacier:  
Melting temperature in Bain-Marie 45°C-50°C  
Crystallization temperature: 28°C  
Indicated temperature of use: 29°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
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)	2502kJ
Energy (kcal)	598kcal
TOTAL fat	46g
Saturated FAT	24g
Total Carbohydrate	45g
of which sugars	35g
Net Carbohydrate	43g
Protein	6g
Fibres	2g
Salt	0.01g

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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

**PRODUCT SPECIFICATION**

**VEGAN MILC (Milk chocolate alternative)**  
**FINE CASHEW CHOCOLATE COUVERTURE 40% CACAO**


*Single and Pure Origin of Madagascar*

**Product code: MAD-CCN-040-XXXX**

**Update:**  
**23 May 2023**

**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		✓	contains 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-CCN-040-01K0	MAD-CCN-040-17K4	MAD-CCN-040-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	0659436909731		7340446636825

**Contact:**

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

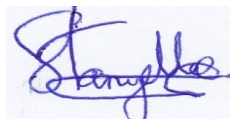
Phone number:

+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