

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 26 July 2019
	<u>FINE DARK CHOCOLATE COUVERTURE 70% COCOA</u> <i>Single and Pure Origin of Madagascar (easy melt/temper format)</i> Product code: MAD-CDN-070-01K0/ MAD-CDN-070-17K4/ MAD-CDB-070-01K0-16-1	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

Product Description: Fine Dark Chocolate Couverture 70% Cocoa, fine grind and conched . We offer in "easy melt" 10X100g bar format or 1Kg tempered block format. 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 70% min.

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

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

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

Flavour/Texture: Mellow, fruity, raison & 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
Calories	624kcal
kilojoules	2594kJ
TOTAL fat	47g
Saturated FAT	28g
Salt	0.01g
Total Carbohydrate	42g
of which sugars	30g
Protein	8g

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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	✓		
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 black biaxially oriented polypropylene (BOPP) bag.

Product Net Weight:	1kg	17.4kg	1kg
Product Code:	MAD-CDN-070-01K0	MAD-CDN-070-17K4	MAD-CDB-070-01K0-16-1
Dimension of packet:	180mm X 180mm X 50mm	330mm x 225mm x 275 mm	330mm x 225mm x 275 mm
Products per packet:	10 bars x 100g	174 X 100g bars	16 x 1kg blocs
Packet per master box:	14 packets	1 packet	1 packet
Net weight per master box:	14 kg	17.4 kg	16kg
Gross weight per master box:	14.7 kg	18 kg	16.7 kg
Master box dimension:	345mm x 240mm x 290mm	345mm x 240mm x 290mm	345mm x240mm x 290mm
Product barcode	0715547846522	NA	NA

Contact:

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

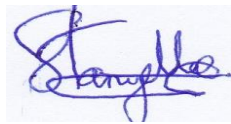
Phone number:

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Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager