

Chocolaterie Robert S.A	<b>PRODUCT SPECIFICATION</b>	Update: 14 December 2020
	<b>VEGAN MILC (Milk Chocolate Alternative)</b> <b>CASHEW CHOCOLATE 40 % COCOA 1Kg net (100g X 10)</b> <i>Grand Cru de Sambirano Cacao, Single Origin of Madagascar</i> <b>Product Code: MAD-CCN-040-01K0</b>	



**Product Description:** Fine Vegan MILC cashew chocolate couverture 40% Cocoa for professionals & baking. Packed as easy melt and temper format of 10X100g bars. 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 organic rainforest terroir of northwest Madagascar and Malagasy cashew nuts. Seed-tree-bean-chocolat in Madagascar.

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

**Ingredients:** Cane sugar, Madagascar pure natural cocoa butter, **cashew nuts**, cocoa beans. Cocoa solids 40% min.

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

**Country of Origin:** Madagascar

**Key points:** **VEGAN MILC- Milk Chocolate Alternative.**  
Single origin of Madagascar – traceable with integrity.  
Pure natural cocoa butter of Madagascar.  
GMO free.  
Gluten Free.  
No chemical processing (alkalisation)  
No de-odourisation of cocoa butter.  
No added flavour enhancers eg Vanilla.  
No preservatives.  
Easy melt and temper format.

**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. Raising the economic value at origin by many times (Raisetrade).

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### VEGAN & VEGETARIAN

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

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

**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: 30-31°C

### **Shelf life & recommended storage conditions:**

24 months after production date in original unopened packaging when stored at 12° - 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)	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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### Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		
Free from all animal products	✓		Made in a factory that handles milk
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	✓		Made in a factory that handles milk
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.

<b>Product Net Weight:</b>	<b>1Kg</b>
Product Code:	MAD-CCN-040-01K0
Dimension of the product:	180mm X 180mm X 50mm
Blocks of chocolate per carton:	10 blocks x 100g
Carton 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	0659436909731

**Contact:**

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

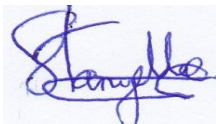
Phone number:

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+261 (0) 22 205 65 (Madagascar)

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

**SIGNED BY:**



**POSITION:** Quality Manager