

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 19 November 2018
	<u>FINE MILK CHOCOLATE COUVERTURE 50% COCOA</u> <i>Single and Pure Origin of Madagascar (easy melt/temper format)</i> Product code: MAD-CLN-050-01K0	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

<u>Product Description:</u>	Fine Milk Chocolate Couverture 50% Cocoa, fine grind and conched. Easy melt format of 10X100g bars. 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.
<u>Manufacturer:</u>	Chocolaterie Robert (International Award Winning Chocolaterie) Chocolaterie Robert 472, Bd Ratsimandrava B.P 6211 -101- Antananarivo Madagascar
<u>Ingredients:</u>	Madagascar cocoa Butter, cow's whole milk powder , cane sugar, Madagascar cocoa beans, GMO free sunflower lecithin. Milk solids 27% min , Cocoa solids 50% min.
<u>Allergy advice:</u>	For allergens, see Ingredients in bold . Made in a factory that also handles cashew nuts.
<u>Country of Origin:</u>	Madagascar
<u>Key points:</u>	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). VEGETARIAN
<u>Colour:</u>	Light red brown, lighter shade from the fine criollo-trinitario cocoa content.

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

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Flavour/Texture: Mellow, creamy, fruity, raisin & 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: 30-31°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	591kcal
kilojoules	2462kJ
TOTAL fat	40g
Saturated FAT	24g
Salt	0.11g
Total Carbohydrate	49g
of which sugars	40g
Protein	8g

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Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans		✓	Cow milk powder
Free from all animal products		✓	Cow milk powder
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		✓	Cow milk powder
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
Product Code:	MAD-CLN-050-01K0
Dimension of packet:	180mm X 180mm X 50mm
Products per packet:	10 bars x 100g
Packet 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	0715547846577

Contact:

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

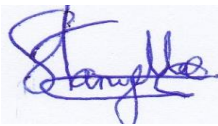
Phone number:

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Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager