

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 03 October 2018
	FINE MILK CHOCOLATE COUVERTURE 80 % COCOA <i>Single and Pure Origin of Madagascar (easy melt/temper format)</i> Product Code: MAD-CLN-080-01KO	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

Product Description: Fine Milk Chocolate baking/couverture 80% Cocoa, fine grind and conched. Easy melt and temper 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.

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

Ingredients: Madagascar cocoa beans, Madagascar pure natural cocoa butter, **Cow's whole Milk Powder**, cane sugar. Cocoa solids 80% min.

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

Country of Origin: Madagascar

Key points: Single Plantation origin of Madagascar – traceable with integrity.
Pure natural cocoa butter of Madagascar
No chemical processing (alkalisation)
No de-odourisation of cocoa butter.
No added flavour enhancers eg Vanilla.
89% less added sugar than EU/US food regulations
320% more cocoa than EU/US food regulations
No preservatives.
Gluten Free.
Vegetarian.

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).

Colour: Light red/brown, lighter shade from the rare criollo-trinitario cocoa content.

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

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Flavour/Texture: Chocolaty, mellow, creamy, raisin and citrus, chocolate, banana notes. Fine texture and 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° - 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	641kcal
Kilojoules	2683kJ
Calories from FAT	510kcal
TOTAL fat	58g
Saturated FAT	35g
Monounsaturated FAT	20g
Polyunsaturated FAT	3g
Transfat	1g
Cholesterol	14mg
Sodium	61mg
Salt	0,15g
Total Carbohydrate	19g
of which sugars	11g
Protein	13g
Fiber	10g

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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:

Chocolate Contact packaging material: Food grade aluminium foil

Product Net Weight:	1kg
Product Code:	MAD-CLN-080-01K0
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	0659436909717

Contact:

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

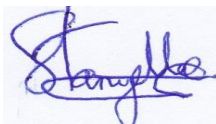
Phone number:

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Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager