
 <p>Chocolat MADAGASCAR</p> <p><i>Depuis 1940</i></p> <p>Crafted by Chocolaterie Robert</p>	PRODUCT SPECIFICATION	Update: 12 May 2023
	<u>FINE NATURAL ORGANIC COCOA BUTTER 1kg bloc</u> <i>Single and Pure Origin of Madagascar</i> Product code: MAD-USO-100-01K0	

<u>Product Description:</u>	Fine natural organic cocoa butter 1kg block. 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>	Organic Madagascar natural cocoa butter
<u>Allergy advice:</u>	For allergens, see Ingredients in bold . May contain traces of milk, soya and cashew nuts.
<u>Country of Origin:</u>	Madagascar
<u>Key points:</u>	<p>ORGANIC ECOCERT - MG-BIO-154 Agriculture non-UE Single Origin of Madagascar – traceable with integrity. No chemical processing (alkalisation) Pure Cocoa Butter of Madagascar No de-odourisation of Cocoa Butter. No added flavour enhancers eg Vanilla. No preservatives.</p> <p>Gluten Free.</p> <p>Cocoa Beans Used: Organic Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% origin of Madagascar)</p> <p>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).</p> <p>VEGAN & VEGETARIAN</p>
<u>Colour:</u>	Yellow, Ivory
<u>Flavour and texture</u>	Madagascar signature fine forest fruit characteristics, and slightly acidic chocolate flavours. Butter/oily texture.

 <p>Chocolat MADAGASCAR</p> <p><i>Depuis 1910</i></p> <p>Crafted by Chocolaterie Robert</p>	PRODUCT SPECIFICATION	Update: 12 May 2023
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Application: Ingredient for Chocolate confectionery, biscuits, baked goods, pharmaceuticals, ointments and toiletries.
Melting temperature: 30 - 34 °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

Microbiological Analysis:

Parameter	Maximum Limit	Method of Analysis
Enterobacteriaceae	< 10ufc/g	NF V08 - 054
Salmonella	Absent/25g	NF EN ISO 6579-1
Yeast and moulds	< 100ufc/g	NF ISO 21 527-2
Bacillus cereus présomptifs	100 ufc/g	NF EN ISO 7932
Clostridium perfringens	100ufc/g	NF EN ISO 7937

Nutrition Facts Per 100g:

Items	Value
Energy value (kJ)	3699kJ
Energy value (kcal)	884kcal
TOTAL fat	100g
Saturated FAT	60g
Total Carbohydrate	0g
of which sugars	0g
Net Carbohydrate	0g
Protein	0g
Fibres	0g
Salt	0g

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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: ≤ 1mm, 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

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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 sulphites	✓		
Free from BHA/BHT	✓		
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:	1 kg	18kg
Product Code:	MAD-USO-100-1K0	MAD-USO-100-18K0
Dimension of packet:	180mm x 180mm x 45mm	33cm x35cm
Product per packet	1kg bloc	18kg
Packet per master box / container	12 packets	
Net weight per master box / container	12 kg	18kg
Gross weight per master box/ container	12.7 kg	18.9kg
Master box dimension/ container	345mm x 240mm x 290mm	
Product barcode	0634654724663	NA

Contact:

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

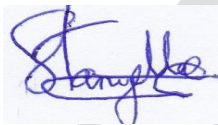
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager

Cannot be exchanged, cannot be communicated