

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 10 September 2020
	<u>FINE NATURAL ORGANIC CACAO POWDER 18 to 20% FAT</u> <i>Single and Pure Origin of Madagascar</i> Product code: MAD-PNO-100-01K0-8	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

Product Description: Fine Natural Organic Cacao Powder 1Kg net weight with 18% to 20% cacao butter. Freshly extracted and packaged (by pressing, pulverisation and sifting). Extracted from roasted and ground non alkalized organic cocoa mass of fine Malagasy Criollo -Trinitario and Malagasy Forastero cocoa beans grown in the Sambirano organic rainforest of north west Madagascar.

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

Ingredients: Organic Madagascar natural cacao powder.

Allergy advice: For allergens, see Ingredients in **bold**.

Country of Origin: Madagascar

Key points: **ORGANIC ECOCERT** - MG-BIO-154 Agriculture non-UE
Single Origin of Madagascar – traceable with integrity.
No chemical processing (alkalisation)
No added flavour enhancers eg Vanilla.
No preservatives.

Gluten Free.

Cocoa Beans Used: Organic Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% 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

Colour: Light red brown, from the Criollo-Trinitario content.

Flavour and texture Madagascar signature fine forest fruit characteristics, and acidic chocolate flavours. Powder texture.

Application: Ingredient for Pastry, Baking, Glacier

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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
Energy (kJ)	1586kJ
Energy (kcal)	379kcal
TOTAL fat	11- 17g
Saturated FAT	7g
Total Carbohydrate	55g
of which sugars	1,5g
Net Carbohydrate	36g
Protein	24g
Fibres	19g
Salt	0,03g

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Allergy advice and Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		
Free from all animal products	✓		
Free from peanuts and peanut derivatives	✓		
Free from other nut and nut derivatives	✓		
Free from nut derived oil	✓		
Free from sesame seeds and derivatives	✓		
Free from other seeds and derivatives	✓		
Free from milk and derivatives	✓		
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:	1kg
Product Code:	MAD-PNO-100-01K0-8
Dimension of 1 kg bloc:	260mm x 180mm x 60mm
Product per bag:	1kg
Bag per master box:	8 bags
Net weight per master box:	8 kg
Gross weight per master box:	8.7 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0634654724595

Contact:

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

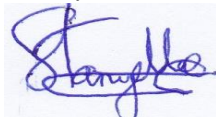
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager