 <p>Depuis 1910</p> <p>Crafted by Chocolaterie Robert</p>	PRODUCT SPECIFICATION	Update: 12 May 2023
	ORGANIC FINE DARK CHOCOLATE BAR 70 % COCOA (85g net) <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BDO-070-K085-10	

Product Description:

Organic Fine Dark Chocolate Retail bar 70% Cocoa (85g net weight) for direct human consumption. Freshly crafted at origin capturing the delicate flavours of the rare organic fine cocoa grown under the shade of the Sambirano organic rainforest terroir of northwest Madagascar. Seed-tree-bean-chocolat in Madagascar.

Manufacturer:

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

Ingredients:

Madagascar organic cocoa beans, complete organic Madagascar sugar cane, Madagascar organic cocoa butter. Cocoa solids 70% min.

Allergy advice:

For allergens, see Ingredients in **bold**. May contain traces of milk, soya and cashew nuts.

Country of Origin:

Madagascar

Key points:

ORGANIC ECOCERT - MG-BIO-154 (Agriculture non-UE)

Single Origin of Madagascar – traceable with integrity.

Pure Organic Cocoa Butter of Madagascar

No chemical processing (alkalisation)

No de-odourisation of Cocoa Butter.

No added flavour enhancers eg Vanilla.

No preservatives.

Gluten Free.

Academy of Chocolate World Award Winner.

Cocoa Beans Used: Organic certified cacao “Grand Cru de Sambirano”, Single Origin of Madagascar, 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:

Red/ brown, lighter shade from the fine criollo-trinitario cocoa content.

Flavour/Texture:

Fine Dark chocolate with notes of fruit raison/citrus/mulled wine flavours. Smooth melting, fine texture and long finish.

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Application: For direct human consumption.

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 value (kJ)	2343kJ
Energy value (kcal)	560kcal
TOTAL fat	39g
Saturated FAT	23g
Total Carbohydrate	48g
of which sugars	29g
Net Carbohydrate	42g
Protein	9g
Fibres	7g
Salt	0,02g

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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 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:	85 g
Product Code:	MAD-BDO-070-K085-10
Dimension of the bar:	8cm (w) X 16.3 cm(h) X 1cm (t)
Products per carton:	10 bars
Carton per master box:	12 cartons
Net weight per master box:	10.2 kg
Gross weight per master box:	12.4 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0634654724489
Carton barcode	10634654724486

Contact:

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

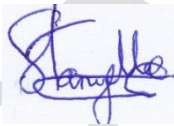
Phone number:

+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