 <p><i>Depuis 1970</i></p> <p>Crafted by Chocolaterie Robert</p>	<b>PRODUCT SPECIFICATION</b>	<b>Update:</b> <b>12 May 2023</b>
	<b>ORGANIC FINE DARK CHOCOLATE BAR 85 % COCOA</b> <b>(85g net)</b> <i>Single and Pure Origin of Madagascar</i> <b>Product Code: MAD-BDO-085-K085-10</b>	

**Product Description:**

Organic certified Fine Dark Chocolate Retail bar 85% 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 cane sugar. Cocoa solids 85% 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.  
No chemical processing (alkalisation)  
No de-odourisation of Cocoa Butter.  
No added flavour enhancers eg Vanilla.  
No preservatives.

Gluten Free.

**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/mulled wine/citrus flavours of the fine cocoa. 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 (kJ)	2358kJ
Energy (kcal)	564kcal
TOTAL fat	41g
Saturated FAT	25g
Total Carbohydrate	41g
of which sugars	15g
Net Carbohydrate	32g
Protein	12g
Fibres	9g
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

<b>Product Net Weight:</b>	<b>85 g</b>
Product Code:	MAD-BDO-085-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	0634654724519
Carton barcode	10634654724516

**Contact:**

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

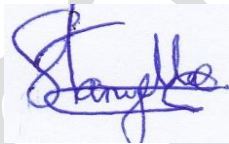
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: [www.chocolatmadagascar.com](http://www.chocolatmadagascar.com)

**SIGNED BY:** Stanyella RATSIMBAZAFY



**POSITION:** Quality Manager

**Cannot be exchanged, cannot be communicated**