 <p>Depuis 1910</p> <p>Crafted by Chocolaterie Robert</p>	PRODUCT SPECIFICATION	Update: 16 July 2021
	VEGAN BLANC (<i>White Chocolate Alternative</i>) CASHEW CHOCOLATE 35 % CACAO (85g net) <i>Tree to Bar - Grand Cru de Sambirano Cacao,</i> <i>Single Origin of Madagascar</i> Product Code: MAD-BCW-035-K085-10	

Product Description:

Fine VEGAN BLANC cashew chocolate retail bar 35% Cocoa (85g net weight) for direct human consumption. Freshly crafted in Madagascar as a “vegan white chocolate alternative”. Capturing the creamy and delicate flavours of fruits and nuts from fine cocoa grown under the shade of the Sambirano rainforest terroir of northwest Madagascar and Malagasy cashew nuts. 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:

Cane sugar, Madagascar pure natural cocoa butter, Madagascar **cashew nuts (25% min)**. Cocoa solids 35% min.

Allergy advice:

For allergens, see Ingredients in **bold**. Made in factory that handles milk and cashew nuts.

Country of Origin:


Madagascar

Key points:

VEGAN - White Chocolate Alternative.
Single origin of Madagascar – traceable with integrity.
Pure natural cocoa butter of Madagascar.
Malagasy cashew nuts.
No chemical processing (alkalisation)
No de-odourisation of cocoa butter.
No treatment with ionizing radiation.
No added flavour enhancers eg Vanilla.
No preservatives.
GMO free. Gluten Free.
Plastic free packaging.
Raisetrade – Value added at source.
Ethical Consumer Best Buy 2020.

Cocoa Beans Used: Trinitario-Criollo, Forastero fine cacao.
Terroir is Grand cru de Sambirano of north west Madagascar.

Ethical: Unlike most chocolate in the world, this is freshly crafted from seed-tree-cocoa-chocolat all in Madagascar. Value added at source, raising the economic value at origin by many times (Raisetrade).

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VEGAN & VEGETARIAN

Colour: Light yellow/ beige/golden.

Flavour/Texture: Creamy and mellow, with gentle notes of fruit and cashew. Smooth mouthfeel and conched for optimum flavour.

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)	2515kJ
Energy (kcal)	601kcal
TOTAL fat	46g
Saturated FAT	24g
Total Carbohydrate	47g
of which sugars	41g
Net Carbohydrate	46g
Protein	4g
Fibre	1g
Salt	0.01g

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Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		
Free from all animal products			Made in a factory that handles milk
Free from peanuts and peanut derivatives	✓		
Free from other nut and nut derivatives		✓	Contains Cashew nuts
Free from nut derived oil		✓	Contains Cashew nuts
Free from sesame seeds and derivatives	✓		
Free from other seeds and derivatives	✓		
Free from milk and derivatives			Made in a factory that handles milk
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-BCW-035-K085-10
Dimension of the bar:	8cm (w) X 16.3 cm(h) X 1cm (t)
Products per display carton:	10 bars
Display carton dimensions	8.5cm(w) X 17cm (h) X 10.8cm(depth)
Display carton Weight	Gross 1.1Kg Net 850g (10 x 85g)
Carton per master box:	12 cartons
Net weight per master box:	10.2 kg
Gross weight per master box:	12.7 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode (EAN 13)	0660989889258
Dsisplay barcode (10 x85g) 14ITF	06609898892588

Contact:

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

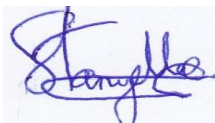
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY:



POSITION: Quality Manager