 <p><i>Depuis 1970</i></p> <p>Crafted by Chocolaterie Robert</p>	PRODUCT SPECIFICATION	Update: 12 May 2023
	FINE WHITE CHOCOLATE BAR WITH BOURBON VANILLA CAVIAR 37 % COCOA (85g net) <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BBN-037-K085-10	

Product Description:

Fine White (yellow) Chocolate retail bar 37 % Cocoa (85g net weight) for direct human consumption. Freshly crafted in Madagascar capturing the delicate creamy and fruity flavours of the fine cocoa grown under the shade of Sambirano organic rainforest terroir of northwest Madagascar with cow's whole milk powder and Madagascar bourbon vanilla caviar. 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 cocoa butter, cane sugar, cow's whole **milk** powder, GMO free sunflower lecithin, Madagascar bourbon vanilla caviar. **Milk solids 25% min**, Cocoa solids 37% min.

Allergy advice:

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

Country of Origin:

Madagascar

Key points:

Single Origin of Madagascar – traceable with integrity.
Pure Cocoa Butter of Madagascar
No chemical processing (alkalisation)
No de-odourisation of Cocoa Butter.
No added flavour enhancers eg Vanilla.
No preservatives.

Gluten Free.

International Chocolate Award Winner.
Academy of Chocolate World Award Winner.


Cocoa Beans Used: Grand Cru de Sambirano, Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% single 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).

VEGETARIAN

Flavour/Texture:

Mellow, creamy, floral, fruity with bourbon vanilla notes.

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Colour: Ivory to yellow colour from the pure natural origin cocoa butter (un-deodourised).

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)	2539kJ
Energy (kcal)	610kcal
TOTAL fat	44g
Saturated FAT	26g
Total Carbohydrate	48g
of which sugars	45g
Net Carbohydrate	48g
Protein	6g
Fibres	0,1g
Salt	0.15g

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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		✓	Cow milk powder
Free from all animal products		✓	Cow milk powder
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		✓	Cow milk powder
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-BBN-037-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	0715547889758
Carton barcode	10715547889755

Contact:

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

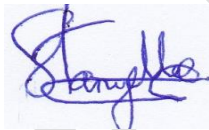
Phone number:

+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