

<p>Chocolat MADAGASCAR</p> <p><i>Depuis 1910</i></p> <p>Crafted by Chocolaterie Robert</p>	<p>PRODUCT SPECIFICATION</p>	<p>Update: 12 May 2023</p>
	<p>VEGAN MILC (<i>Milk Chocolate Alternative</i>) CASHEW CHOCOLATE 40 % COCOA (85g net) <i>Grand Cru de Sambirano Cacao, Single Origin of Madagascar</i> Product Code: MAD-BCN-040- K085-10</p>	

Product Description:

Fine Vegan MILC cashew chocolate retail bar 40% Cocoa Cocoa (85g net weight) for direct human consumption. Freshly crafted in Madagascar as a Milk Chocolate alternative. Capturing the delicate, creamy, mellow, hints of fruits and nuts from fine cocoa grown under the shade of the Sambirano organic 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, **cashew nuts**, cocoa beans. Cocoa solids 40% min.

Allergy advice:

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

Country of Origin:

Madagascar

Key points:

VEGAN MILC- *Milk Chocolate Alternative*.
Single origin of Madagascar – traceable with integrity.
Pure natural cocoa butter of Madagascar.
GMO free.
Gluten Free.
No chemical processing (alkalisation)
No de-odourisation of cocoa butter.
No added flavour enhancers eg Vanilla.
No preservatives.
Easy melt and temper format.


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. Raising the economic value at origin by many times (Raisetrade).

VEGAN & VEGETARIAN

Colour:

Light yellow/ brown, lighter shade from the rare criollo-trinitario cocoa content and cashew nuts.

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Flavour/Texture: Creamy, smooth, mellow, with fine mouth feel. Gentle notes of fruit and cashew.

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)	2502kJ
Energy (kcal)	598kcal
TOTAL fat	46g
Saturated FAT	24g
Total Carbohydrate	45g
of which sugars	35g
Net Carbohydrate	43g
Protein	6g
Fibres	2g
Salt	0.01g

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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	✓		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	✓		
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:

P Chocolate Contact packaging material: Food grade aluminium foil

Product Net Weight:	85g
Product Code:	MAD-BCN-040- 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	0659436909571
Carton barcode (10 x85g)	06594369095714

Contact:

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

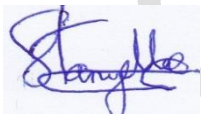
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY:



POSITION: Quality Manager

Cannot be exchanged, cannot be communicated