

Chocolaterie Robert S.A	<b>PRODUCT SPECIFICATION</b>	Update: 19 November 2018
	<b><u>FINE MILK CHOCOLATE BAR 50 % COCOA (85g net)</u></b> <i>Single and Pure Origin of Madagascar</i> <b>Product Code: MAD-BLN-050-K085-10</b>	

*Chocolat*  
MADAGASCAR

Depuis 1940

*Fine Fresh Fair*

**Product Description:** Fine Milk Chocolate Retail bar 50% Cocoa (85g net weight) for direct human consumption. Freshly crafted in Madagascar capturing the delicate fruity and creamy flavours of the fine cocoa grown under the shade of Sambirano organic rainforest terroir of northwest Madagascar and cow's whole milk powder. Seed-tree-bean-chocolat in Madagascar.

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

**Ingredients:** Madagascar cocoa butter, **cow's whole milk powder** , cane sugar, Madagascar cocoa beans, GMO free sunflower lecithin.  
**Milk solids 27% min, Cocoa solids 50% min.**

**Allergy advice:** For allergens, see Ingredients in **bold**. Made in a factory that also handles 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**

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**Colour:** Light red brown, lighter shade from the fine criollo-trinitario cocoa content.

**Flavour/Texture:** Mellow, creamy, fruity, raisin & citrus notes. Fine texture. Long finish.

**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
Calories	591kcal
kilojoules	2462kJ
TOTAL fat	40g
Saturated FAT	24g
Salt	0.11g
Total Carbohydrate	49g
of which sugars	40g
Protein	8g

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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

<b>Product Net Weight:</b>	<b>85 g</b>
Product Code:	MAD-BLN-050-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	0715547889734
Carton barcode	10715547889731

**Contact:**

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

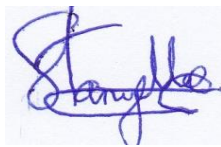
Phone number:

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+261 (0) 22 205 65 (Madagascar)

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

**SIGNED BY:** Stanyella RATSIMBAZAFY



**POSITION:** Quality Manager