 <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>FINE DARK CHOCOLATE BAR WITH COCOA NIBS 68 %</b> <b>COCOA (85g net)</b> <b>Single and Pure Origin of Madagascar</b> <b>Product Code: MAD-BDE-068-K085-10</b>	

**Product Description:** Fine Dark Chocolate Retail bar 68% Cocoa with Cocoa nibs (85g net weight) for direct human consumption. Freshly crafted at origin capturing the delicate flavours of the rare 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 cocoa beans, cane sugar, Madagascar cocoa butter, Madagascar roasted cocoa nibs, GMO free sunflower lecithin. Cocoa solids 68% min.

**Allergy advice:** For allergens, see Ingredients in **bold**. May contain traces of milk, 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.


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).

**VEGAN & VEGETARIAN**

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

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**Flavour/Texture:** Mellow, low bitter dark chocolate with fruit raison/citrus flavours of the fine cocoa. Smooth melting, fine and crunchy texture from the cocoa nibs.

**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)	2423kJ
Energy (kcal)	579kcal
TOTAL fat	42g
Saturated FAT	25g
Total Carbohydrate	47g
of which sugars	31g
Net Carbohydrate	42g
Protein	7g
Fibres	6g
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	✓		
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-BDE-068-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	0715547889772
Carton barcode	10715547889779

**Contact:**

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

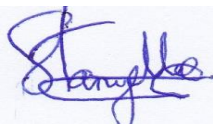
Phone number:

+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**