

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 20 May 2019
	<u>FINE DARK CHOCOLATE BAR 75 % COCOA (85g net)</u> DOMAINE MAVA Single Plantation of Madagascar Product Code: MAD-BDM-075-K085-10	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

<u>Product Description:</u>	Fine Dark Chocolate Retail bar 75% Cocoa (85g net weight) for direct human consumption. Freshly crafted at origin capturing the delicate flavours of the rare selected “terroir specific” fine cocoa grown in the MAVA domaine plantation, Sambirano, north west Madagascar. Seed-tree-bean-chocolat in Madagascar.
<u>Manufacturer:</u>	Chocolaterie Robert (International Award Winning Chocolaterie) 472, Bd Ratsimandrava B.P 6211 101- Antananarivo Madagascar
<u>Ingredients:</u>	Cocoa beans of Mava plantation Madagascar, cane sugar. Cocoa solids 75% min.
<u>Allergy advice:</u>	For allergens, see Ingredients in bold . Made in a factory that also handles milk and cashew nuts.
<u>Country of Origin:</u>	Madagascar
<u>Key points:</u>	Single Plantation 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 2017. Cocoa Beans Used: Fine cacao of Mava plantation, Criollo-Trinitario varieties(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
<u>Colour:</u>	Mahogany red brown.

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 20 May 2019
	<u>FINE DARK CHOCOLATE BAR 75 % COCOA (85g net)</u> DOMAINE MAVA Single Plantation of Madagascar Product Code: MAD-BDM-075-K085-10	

Flavour/Texture: Notes of toasted nuts and dried fruits, sweet with acidity and roundness, light astringency at the end.

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	601kcal
kilojoules	2501kJ
TOTAL fat	44g
Saturated FAT	26g
Salt	0.01g
Total Carbohydrate	43g
of which sugars	28g
Protein	9g

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 20 May 2019
	<u>FINE DARK CHOCOLATE BAR 75 % COCOA (85g net)</u> DOMAINE MAVA Single Plantation of Madagascar Product Code: MAD-BDM-075-K085-10	

Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		May contain dairy
Free from all animal products			May contain dairy
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	✓		

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 20 May 2019
	<u>FINE DARK CHOCOLATE BAR 75 % COCOA (85g net)</u> DOMAINE MAVA Single Plantation of Madagascar Product Code: MAD-BDM-075-K085-10	

Delivery form:

Chocolate Contact packaging material: Food grade aluminium foil

Product Net Weight:	85 g
Product Code:	MAD-BDM-075-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	0659436909502
Carton barcode	06594369095028

Contact:

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

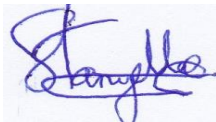
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager