 <p>Depuis 1910</p> <p>Crafted by Chocolaterie Robert</p>	PRODUCT SPECIFICATION	Update: 12 May 2023
	FINE DARK CHOCOLATE 75% CACAO (75g net) <i>Single Terroir – Tree to Bar</i> OTTANGE, MAVA ESTATE, SAMBIRANO Product Code: OTT-BDN-075-K075-10	

Product Description:

Fine dark chocolate retail bar 75% cacao (75g net weight) for direct human consumption. Freshly crafted at origin capturing the delicate flavours of the rare single terroir fine cacao of Ferme d'Ottange, Mava Estate, Sambirano, north west Madagascar. Cacao grows under the rainforest shade near the confluence of Sambirano & Ramena rivers. Seed-tree-bean-chocolat in Madagascar.

Manufacturer:

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

Ingredients:

Cacao beans, cane sugar. Cocoa solids 75% min.

Allergy advice:

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

Country of Origin:


Madagascar

Key points:

Fresh tree to bar.
Academy of Chocolate Gold Winner 2020
Cacao of Excellence Winner 2017
Single terroir – traceable with integrity.
High fibre.
No chemical processing (alkalisation)
No added flavour enhancers eg Vanilla.
No preservatives.
No treatment with ionizing radiation.
Gluten Free.
Raisetrade – Value added at source
Plastic free packaging.

Cocoa Beans Used: Fine flavour Casse claire/ criollo-trinitario-forastero. Cacao origine Ferme d'Ottange, Mava Estate, Sambirano, north west Madagascar. Terroir location 13° 45' 47" S 48° 28' 29" E. Cocoa of Excellence winners 2017.

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).

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VEGAN & VEGETARIAN

Colour: Mahogany red brown.

Flavour/Texture: Balanced, citric and purple fruits, honey, roasted nuts, leather. Smooth mouthfeel and conched for optimum flavour.

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)	2276kJ
Energy (kcal)	544kcal
TOTAL fat	36g
Saturated FAT	22g
Total Carbohydrate	49g
of which sugars	25g
Net Carbohydrate	40g
Protein	11g
Fibre	8g
Salt	0.02g

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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	✓		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			May contain cashew nuts
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

Product Net Weight:	75 g
Product Code:	OTT-BDN-075-K075-10
Dimension of the bar:	8cm (w) X 16.3 cm(h) X 1cm (t)
Products per display carton:	10 bars
Display carton dimensions	8.5cm(w) X 17cm (h) X 10.8cm(depth)
Carton Weight	Gross 950g Net 750g (10 x 75g)
No of cartons per master box	12
Net weight per master box:	9 kg
Gross weight per master box:	11.8 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode (EAN 13)	0660989888916
Carton barcode (ITF14)	06609898889168

Contact:

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

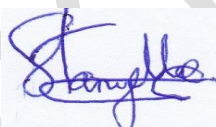
Phone number:

+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