

Chocolat Madagascar Crafted by Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 25 April 2021
	VEGAN BLANC (<i>White Chocolate Alternative</i>) CASHEW CHOCOLATE 35 % COCOA 1Kg net (100g X 10) <i>Grand Cru de Sambirano Cacao, Single Origin of Madagascar</i> Product Code: MAD-CCW-035-01K0	

Chocolat MADAGASCAR

Depuis 1970

Product Description:

VEGAN BLANC 35% cacao is a white chocolate alternative couverture freshly crafted from fine natural cacao butter of Sambirano, cashew nuts of Madagascar & cane sugar. 1Kg net weight, packed as easy weigh, melt and temper format of 10X100g bars. Freshly crafted in Madagascar, capturing the mellow, fruitiness of the fine cocoa grown and the creamy Malagasy cashew nuts. Seed-tree-bean-chocolat in Madagascar.

Manufacturer:

Chocolaterie Robert SA
 472, Bd Ratsimandrava
 Ouest Ambohijanahary
 B.P 6211
 101- Antananarivo Madagascar

Ingredients:

Cane sugar, Madagascar pure natural cacao butter, Madagascar **cashew nuts (25% min)**. Cocoa solids 35% min.

Allergy advice:

For allergens, see Ingredients in **bold**. Made in a factory that handles cashew nuts and milk.

Country of Origin:

Madagascar

Key points:

VEGAN BLANC- *White Chocolate Alternative.*

Great Taste & multi award winning chocolaterie & cacao grower.

Single origin of Madagascar – traceable with integrity.

Pure natural cocoa butter of Madagascar

Cashew nuts of Madagascar.

GMO free.

Gluten Free.

No chemical processing (alkalisation)

No de-odorisation of cocoa butter.

No treatment with ionizing radiation.

No added flavour enhancers eg Vanilla.

No preservatives.

Easy weigh, melt/temper and stay fresh longer format.

Raisetrade – value added at source.

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

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Colour: Light yellow/beige

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

Application: For Chocolatier, chocolate confectionery, chocolate drink, pastry, glacier.
 Melting temperature in Bain-Marie 45°C-50°C
 Crystallization temperature: 28°C
 Indicated temperature of use: 29°C

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	< 1ufc/g	NF V08 - 054
E.coli	< 1ufc/g	NF ISO 16649-2
Salmonella	Absent/25g	BIO 12/16-09/05
Yeast and moulds	< 50ufc/g	NF ISO 21 527-2

Heavy Metal Analysis:

Cadmium < 0.3mg per kg

Nutrition Facts Per 100g:

NUTRITIONAL	PER 100g
Energy value (kcal)	601
Energy value (kJ)	2488
Total fat (g)	46
Saturated fatty acids (g)	24
Total Carbohydrate (g)	47
Carbohydrates (net)(g)	46
Total sugars (g)	41
Protein (g)	4
Total Dietary Fibre (g)	1
Salt (g)	0.01

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Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	X		
Suitable for vegans	X		
Free from all animal products	X		Made in a factory that handles milk
Free from peanuts and peanut derivatives	X		
Free from other nut and nut derivatives		X	Contains Cashew nuts
Free from nut derived oil		X	Contains Cashew nuts
Free from sesame seeds and derivatives	X		
Free from other seeds and derivatives	X		
Free from milk and derivatives	X		Made in a factory that handles milk
Free from egg, egg derivative and albumen	X		
Free from wheat, rye, oats, barley and derivatives	X		
Free from soya and derivatives	X		
Free from maize and derivatives	X		
Free from lupin and derivatives	X		
Free from rice and derivatives	X		
Free from gluten	X		
Free from fruit and derivatives	X		
Free from yeast and derivatives	X		
Free from vegetables and derivatives	X		
Free from fish, crustaceans, molluscs and derivatives	X		
Free from additives	X		
Free from Azo and coal tar dyes	X		
Free from glutamates	X		
Free from benzoates	X		
Free from aspartame	X		
Free from natural colours	X		
Free from artificial colours	X		
Free from preservatives	X		
Free from antioxidants		X	
Free from M.S.G. (added)	X		
Free from M.S.G. (naturally occurring)	X		
Kosher certified		X	
Halal certified		X	
Free from latex	X		

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Delivery form:

Packed in food grade heat-sealed black biaxially oriented polypropylene (BOPP) bag.

Product Net Weight:	1Kg
Product Code:	MAD-CCW-035-01K0
Dimension of the product:	180mm X 180mm X 50mm
Blocks of chocolate per carton:	10 blocks x 100g
Carton per master box:	14 packets
Net weight per master box:	14 kg
Gross weight per master box:	14.7 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0660989888770
Master Carton barcode	

Contact:

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

Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Email: info@chocolatmadagascar.com Website: www.chocolatmadagascar.com

SIGNED BY:

POSITION: Quality Manager