

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 12 Sept 2018
	FINE WHITE GOLD CHOCOLATE COUVERTURE 45 % COCOA <i>1kg net (100g x 10) Grand Cru de Sambirano</i> <i>Single Origin of Madagascar</i> Product Code: MAD-CBN-045-01K0	



Product Description:

Fine White (Golden Yellow) chocolate Retail bar 45% Cocoa (1Kg net weight) for direct human consumption. Packed as easy melt and temper format of 10X100g bars. Freshly crafted in Madagascar capturing the freshly pressed cocoa butter of the fine flavour cocoa grown under the shade of the Sambirano organic rainforest terroir of northwest Madagascar with cows's whole milk and small amount of cane sugar. Seed-tree-bean-chocolat.

Manufacturer:

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

Ingredients:

Madagascar pure natural cocoa butter, **Cow's whole Milk Powder**, cane sugar. Cocoa solids 45% min.

Allergy advice:

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

Country of Origin:

Madagascar

Key points:

Single Plantation origin of Madagascar – traceable with integrity.
63% less added sugar than EU/US standard
Pure natural cocoa butter of Madagascar
No chemical processing (alkalisation)
No de-odourisation of cocoa butter.
No added flavour enhancers eg Vanilla.
No preservatives.
Gluten Free.

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: Golden - yellow/ivory, from the pure single origin natural (un-deodorised) cocoa butter.

Flavour/Texture: Floral, notes of banana fruit, creamy.

Application: For Chocolatier, chocolate confectionery, chocolate drink, pastry, glacier. Melting temperature in Bain-Marie 45°C-50°C
Crystallization temperature: 26°C
Indicated temperature of use: 28-29°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

Nutrition Facts Per 100g:

Items	Value
Calories (kcal)	650
Kilojoules (kJ)	2718
Calories from FAT (kcal)	486
TOTAL fat (g)	55
Saturated FAT (g)	33
Monounsaturated FAT (g)	18
Polyunsaturated FAT (g)	2
Transfat (g)	1
Cholesterol (mg)	36
Sodium (mg)	139
Salt (g)	0,35
Total Carbohydrate (g)	31
of which sugars (g)	31
Protein (g)	13
Fiber (g)	1

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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:

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

Product Net Weight:	1kg
Product Code:	MAD-CBN-045-01K0
Dimension of packet:	180mm X 180mm X 50mm
Products per packet:	10 bars x 100g
Packet 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	0659436909724

Contact:

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

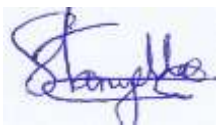
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager