

FT 4660

page 1 / 5



PRODUCT CODE

**INVOICE NAME** 

4660

Blank-Blond-Color Blanket

NAME

**IVOIRE** 

**IVOIRE 35% FEVE 3KG** 

Notes: BALANCED, WARM MILK

## **ANALYSIS CERTIFICATE**

#### **Article informations**

Batch number (refer to the packaging):
Best-before Date (refer to the packaging):
Manufacturing date (refer to the packaging):

### Microbiological characteristics

Microorganisms		Method	
Salmonella*:	Not detected in 25g	BKR 23/07-10/11	

The analysis laboratory is appointed by the COFRAC for marked analysis « \* »

#### **Heavy metals**

	Lead
Type of product	Maximum values
White chocolate (35% cocoa butter minimum).	0.3 mg/kg





FT 4660

page 2 / 5

#### **Health certificate**

We certify that our products:

- are in a total agreement with the effective European Directive 2000/36/CE of European Parliament and Council of 23/06/2000 relative to cocoa and chocolate products for human consumption, which has come into effect on 3rd August 2003:
- are in a total agreement with the effective Regulation 1169/2011 of European Parliament concerning consumer information on food products;
- are in a total agreement with the effective Regulation 488/2014 of European Parliament concerning maximum levels of cadmium in foodstuffs; are in a total agreement with the general obligations of the business of food products as well as the general prescriptions of the food legislation defined in the regulation CE  $N^{\circ}178/2002$  of the European Parliament and the Council;
- do not contain origin of pig and dioxin, are non-ionized and GMO free (in accordance with European regulations 1829/2003 and 1830/2003);
- do not contain any ingredients which, according to our latest knowledge, could be harmful to the public health;
- are safe for use and fit for human consumption and are produced to the highest standards of safety.
- are free from radioactive elements, in accordance with the food safety standards of the European Community;
- the primary packaging used for packaging meets the requirements of the European regulations in force relating to materials and articles intended to come into contact with foodstuffs.

Finally, the activity of the company is not subjected to the approval of the Direction of the Veterinarian Services.

## PRODUCTION INFORMATION

#### **Description**

Ivoire white chocolate's notes of condensed milk and vanilla recall the sound of children's laughter as they share moments of pure joy together.

### Legal name & Ingredients list

White chocolate (35% cocoa butter minimum).

Ingredients list:

sugar, cocoa butter, whole MILK powder, emulsifier: sunflower lecithin, natural vanilla extract

Alle	ergens
Contains:	May contain:
milk	gluten, nuts, soy



FT 4660

page 3 / 5

# Composition

sugar 42.98%

cocoa butter 35%

whole MILK powder 21.5%

emulsifier: sunflower lecithin 0.5%

natural vanilla extract 0.02%

## Nutritional values for 100 g

Energy kcal	598	kcal/100g	
Energy kJ	2,491	kJ/100g	
Protein	5.7	g/100g	
Fat	41	g/100g	
of which cholesterol	20.8	mg/100g	
of which trans fat	0	g/100g	
of which saturated fat	25	g/100g	
of which monounsaturated fats	13	g/100g	
of which polyunsaturated	1	g/100g	
Carbohydrate	51	g/100g	
of which sugars	51	g/100g	
of which polyols	0	g/100g	
of which starch	0	g/100g	
Fiber	< 0.5	g/100g	
Salt	0.2	g/100g	
Sodium	0.08	g/100g	
Calcium	196	mg/100g	
Iron	0.13	mg/100g	
Vitamin A	60.2	μg/100g	
Vitamin C	2	mg/100g	
Vitamin D	0.26	μg/100g	
Potassium	261	mg/100g	
Alcohol (ethanol)	0	g/100g	
Water	0.557	g/100g	
Ash	1	g/100g	
Energy kcal USA	598	kcal/100g	
Organic acids	0	g/100g	
Added sugars	43	g/100g	

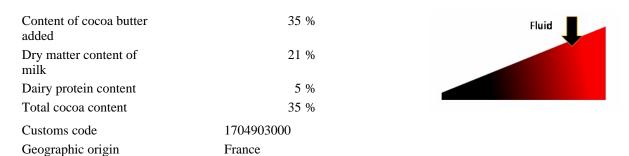
### **Characteristics**





FT 4660

page 4 / 5



### **Applications**

Ideal /	Recommended
Coating Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Ice creams and Sorbets

### **Preservation**

Conditions of preservation before opening:

In a dry place where temperature is maintened at 16-18°C / 60-64°F

### Durability and storage conditions after opening:

After use, close hermetically the product to protect its properties and store him in the temperatures recommended up to the best-before date registered on the packaging.

#### Labeling templates

Best before date: (E) MM-YYYY (M=Month; Y=Year) Batch number: LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date: P DD-MM-YYYY (D=Day; M=Month; Y=Year)

#### CONDITIONING

Description of packaging

3 kg feve bag





FT 4660

page 5 / 5

PRIMARY PACKAGING			SECONDARY PACKAGING				
Bag			Cardboard				
			Label				
		Adhesive tape					
				Ribbon			
EAN unit 3395321046606		EAN package 3395324046603					
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	xx	3000	3028	3	344x210x272	9000	9486.94

Palletizing for full pallet							
Number of Unit per box/layer	Number of layer/ pallet	Number of unit per box/pallet	Number of unit/ pallet	Height maxi in mm	EAN pallet		
12	6	72	216	1632	3395327046600		

### LAST UPDATE

3-028

**B.BOISNARD** 

Resp. Qualité Satisfaction Clients et Méthodes Customer Satisfaction and Methods Quality Manager

**Approved by : Quality Manager Regulatory Affairs** 

**Product informations update** 

2 December 2020

Not contractual informations.

VALRHONA S.A.S. Société Anonyme au Capital de 1 539 9-30 € CHOCOLAT - CONFISERIE

CHOCOLAT - CONFISERIE

14-16 avenue du Président Roosevelt
26602 TAIN L'HERMITAGE Cedex
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17

