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PRODUCT CODE 1123234

NAME INSPIRATION FRAMBOISE 3KG

INVOICE NAME INSPIRATION FRAMBOISE DROPS 3KG

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 |
| Speciality made with cocoa butter and raspberry. | 0.2 mg/kg |





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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 total agreement with the effective Commission Regulation (EC) N°2023/915 of 15 May 2023 setting maximum levels for certain contaminants in foodstuffs;
- 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 Departemental Directorate for the Protection of Populations (DDPP in France).

PRODUCTION INFORMATION

Description

Inspiration Framboise, with its hint of acidity, evokes the cheerful scent of homemade raspberry jam.

Legal name & Ingredients list

Speciality made with cocoa butter and raspberry.

Ingredients list:

sugar, cocoa butter 35.9%, raspberry powder 11.5%, emulsifier (sunflower lecithin).

| Anei gens | Allergens | |
|-----------|-----------|--|
|-----------|-----------|--|

Contains

May contain

cashews, almonds, hazelnuts

Milk (Made in a facility that uses milk).

Composition

sugar 52%

cocoa butter 35.9%

raspberry powder 11.5%

emulsifier (sunflower lecithin 0.6%)





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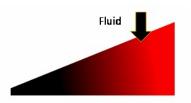
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Nutritional values for 100 g

| Energy | 570 | kcal/100g |
|-------------------------------|--------|-----------|
| Energy | 2,376 | kJ/100g |
| Protein | 1.1 | g/100g |
| Fat | 37 | g/100g |
| Cholesterol | 0 | mg/100g |
| of which trans fat | 0 | g/100g |
| of which saturated fat | 22 | g/100g |
| of which monounsaturated fats | 12 | g/100g |
| of which polyunsaturated | 1 | g/100g |
| Carbohydrate | 56 | g/100g |
| of which sugars | 56 | g/100g |
| Polyols, total | 0 | g/100g |
| of which starch | 0 | g/100g |
| Fibre | 3.8 | g/100g |
| Salt | < 0.01 | g/100g |
| Sodium | 0 | g/100g |
| Calcium | 32.8 | mg/100g |
| Iron, total | 0.85 | mg/100g |
| Vitamin A | 3.11 | μg/100g |
| Vitamin C | 20 | mg/100g |
| Vitamin D | 0 | μg/100g |
| Potassium | 171 | mg/100g |
| Alcohol (ethanol) | 0 | g/100g |
| Water | 0.319 | g/100g |
| Ash | 0 | g/100g |
| Energy kcal USA | 573 | kcal/100g |
| Organic acids, total | 1.74 | g/100g |
| Added sugars | 52 | g/100g |

Characteristics

| Content of cocoa butter added | 36 % | |
|-------------------------------|------------|--|
| Dry matter content of milk | 0 % | |
| Dairy protein content | 0 % | |
| Total cocoa content | 36 % | |
| Customs code | 1704909919 | |
| Geographic origin | France | |







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Applications Optimales Recommended Cream mix and Ganache Ice creams and Sorbets Moulding Mousses Preservation

Conditions of preservation before opening : In a dry place where temperature is maintened at 16-18°C /

60-64°F

Minimum durability date 10 months

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

6 month(s) minimum

Conditions of preservation and Best-before date after opening:

After use, close hermetically the product to protect its properties and store it 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

3kg bag





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LAST UPDATE

Approved by : Quality Manager Product informations update 13 March 2024



Not contractual informations.

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