



OliveNation LLC
 13 Robbie Road, Ste. A4, Avon, MA 02322
 www.OliveNation.com / 617-580-3667



SPECIFICATION SHEET

Valrhona Inspiration Passion Fruit Couverture

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

Type of product	Lead
Speciality made with cocoa butter and passion fruit juice.	Maximum values
	0.3 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 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°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

With its fruit couvertures, Valrhona is opening up new creative possibilities for each and every artisan who wants to stand out from the crowd. Passionfruit Inspiration combines the intense, gourmet flavor of tangy passionfruit with the unique texture of chocolate.

Legal name & Ingredients list

Speciality made with cocoa butter and passion fruit juice.

Ingredients list:

sugar, cocoa butter 32.8%, dried passion fruit juice 17.3% (sugar, passion fruit), emulsifier: SOY lecithin

Milk (Made in a facility that uses milk).

Allergens

Contains:

soya

May contain:

gluten, nuts, milk



Nutritional values for 100 g

<i>Energy kcal</i>	547	kcal/100g
<i>Energy kJ</i>	2,280	kJ/100g
<i>Protein</i>	1	g/100g
<i>Fat</i>	34	g/100g
<i>of which cholesterol</i>	0	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	20	g/100g
<i>of which monounsaturated fats</i>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	58	g/100g
<i>of which sugars</i>	58	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	2.9	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	0.493	mg/100g
<i>Iron</i>	0.03	mg/100g
<i>Vitamin A</i>	0	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	65.9	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	0.549	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	553	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	60	g/100g

Characteristics

Content of cocoa butter added	33 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	33 %
Customs code	1704909919
Geographic origin	France







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Applications

Ideal 	Recommended 
Bar Cream mix and Ganache Mousses	Moulding

Preservation

Conditions of preservation before opening :

In a dry place where temperature is maintained 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 :

5 month(s) minimum

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 bag

