



SPECIFICATION SHEET

VALRHONA INSPIRATION STRAWBERRY FRUIT COUVERTURE

CERTIFICATE OF ANALYSIS

Product 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 :	Absence in 25g	BRD 07/11-12/05*
Listeria monocytogenes :	Absence in 25g	AES 10/03-09/00*

The analysis laboratory is appointed by the COFRAC for marked analysis **.

Heavy metals

Type of product	LEAD	CADMIUM
	Maximum values	Maximum values
Dark chocolate	0,2 mg / kg	0,8 mg / kg
Milk chocolate	/	0,3 mg / kg
Cocoa powder	/	0,6 mg / kg

We apply a surveillance monitoring program on our products, this under control of an external COFRAC accredited laboratory (european rules).

* COMMISSION REGULATION (EU) No 488/2014 of 12 May 2014 amending Regulation (EC) No 1881/2006 as regards maximum levels of cadmium in foodstuffs.

Health certificate

We certify that chocolate and confectionery products made and sold by : VALRHONA

- 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 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 the European regulation);
 - 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.
- Finally, the activity of the company is not subjected to the approval of the Direction of the Veterinarian Services.

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PRODUCT INFORMATION

Legal name & Ingredients list

Speciality made with strawberries and cocoa butter.

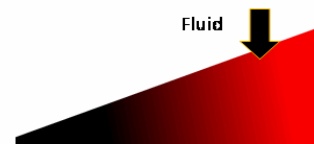
Ingredients: sugar, cocoa butter 37, 9%, strawberry powder 14, 2%, dried glucose syrup, emulsifier (SOYA lecithin). MILK (Made in a facility that uses milk). This product may contain traces of nuts and gluten.

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. Strawberry Inspiration combines the intense, gourmet flavor of strawberry confit with the unique texture of chocolate.

Humidity : < 1,5%

Fineness : 15 µm maximum



Nutritional values - For 100 g

Energy :

578 kcal
2406 kJ

Fat of which :	39 g	Salt :	< 0,01 g
saturates :	23 g	Sodium :	< 0,005 g
trans :	0 g	Fibre :	2,3 g
cholesterol :	<0,1 mg	Alcohol (ethanol) :	0 g
Carbohydrate of which :	55 g	Vitamin A :	4,27 µg
sugars :	48 g	Vitamin C :	80 mg
starch :	<0,5 g	Calcium :	27,1 mg
polyols :	<0,5 g	Iron :	0,92 mg
Protein :	1,2 g		

Applications

Bar

Cream mix & Ganache

Mousse



Molding



Recommended
 Ideal

Packaging

PRODUCT :



LABELLING :

Best before date :	MM-YYYY (M=Month ; Y=Year)								
Batch number :	<table style="border: none;"> <tr> <td style="border: none;">LXXXYYZZ</td> <td style="border: none;">XXX</td> <td rowspan="3" style="border: none;">} Internal codes</td> </tr> <tr> <td style="border: none;"></td> <td style="border: none;">ZZ</td> <td rowspan="2" style="border: none;">} Production year</td> </tr> <tr> <td style="border: none;"></td> <td style="border: none;">YY</td> </tr> </table>	LXXXYYZZ	XXX	} Internal codes		ZZ	} Production year		YY
LXXXYYZZ	XXX	} Internal codes							
	ZZ		} Production year						
	YY								
Manufacturing date :	P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)								

We certify that primary packagings used for chocolates and chocolate confectionery items we market are in a total agreement with the European and national standards (France) relative on materials and articles intended to come into contact with food.



SPECIFICATION SHEET



Preservation



Conditions of preservation before opening : In a dry place where temperature is maintained at 16-18°C / 60-64°F

Best-before Date : 10 month(s)

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be : 5 month(s) minimum

Conditions of preservation and Best-before date after opening :

Close hermetically the product to protect its properties and store it between 16 and 18°C

The product preserved according to our recommendations behaves up to the best-before date registered on the packaging



Composition



sugar	39,5%	<i>Rounded values</i>
cocoa butter	37,9%	
strawberry powder	14,2%	
dried glucose syrup	7,9%	
emulsifier	0,6%	
SOYA lecithin	0,6%	
	37,9% of Cocoa	

UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.