

DISTRIBUTED BY:



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

VALRHONA DARK 55% BAKING PEARLS AAOQ

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

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.

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PRODUCTION INFORMATION

Description

Chocolate pearls made from Valrhona 55% cocoa dark chocolate add chocolaty flavor to inclusions.

Legal name & Ingredients list

Dark chocolate drops (55% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa (cocoa beans, cocoa butter), sugar, whole MILK powder, emulsifier: SOY lecithin, natural vanilla extract

Allergens

Contains:

milk, soya

May contain:

gluten, nuts, egg

Composition

cocoa 55% (cocoa beans 39.2%, cocoa butter 15.8%)

sugar 41.4%

whole MILK powder 3.1%

emulsifier: SOY lecithin 0.3%

natural vanilla extract 0.2%

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Nutritional values for 100 g

<i>Energy kcal</i>	546	kcal/100g
<i>Energy kJ</i>	2,271	kJ/100g
<i>Protein</i>	6.8	g/100g
<i>Fat</i>	35	g/100g
<i>of which cholesterol</i>	3	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	21	g/100g
<i>Carbohydrate</i>	48	g/100g
<i>of which sugars</i>	38	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	8.3	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	50	mg/100g
<i>Iron</i>	4	mg/100g
<i>Vitamin A</i>	10.5	µg/100g
<i>Vitamin C</i>	1	mg/100g
<i>Vitamin D</i>	0.037	µg/100g
<i>Potassium</i>	417	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1.2	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	562	kcal/100g
<i>Added sugars</i>	41	g/100g

Characteristics

Unit size	6 mm
Content of cocoa butter added	16 %
Dry matter content of milk	3 %
Dairy protein content	1 %
Total cocoa content	55 %
Customs code	1806203090
Geographic origin	France

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Preservation

Conditions of preservation before opening :

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

Minimum durability date

14 months

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

9 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 : LXXXYZZZ (X and Z = Internal
codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)

CONDITIONING

Description of packaging

4 kg bag

