

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 19 November 2018
	<u>FINE WHITE CHOCOLATE COUVERTURE 37%COCOA</u> <i>Single and Pure Origin of Madagascar (easy melt/temper format)</i> Product code: MAD-CBN-037-01K0	



Depuis 1940

Fine Fresh Fair

Product Description: Fine White Chocolate Couverture 37% Cocoa, fine grind and conched. Easy melt and temper format of 10X100g bars. Freshly crafted in Madagascar capturing the delicate fruity flavours of the fine cocoa grown under the shade of Sambirano organic rainforest terroir of northwest Madagascar. Seed-tree-bean-chocolat in Madagascar.

Manufacturer: Chocolaterie Robert (International Award Winning Chocolaterie)
Chocolaterie Robert 472, Bd Ratsimandrava
B.P 6211 -101- Antananarivo Madagascar

Ingredients: Madagascar cocoa butter, cane sugar, **cow's whole milk powder**, GMO free sunflower lecithin. **Milk solids 25% min**, Cocoa solids 37% min.

Allergy advice: For allergens, see Ingredients in **bold**. Made in a factory that also handles cashew nuts.

Country of Origin: Madagascar

Key points:

- Single Origin of Madagascar – traceable with integrity.
- Pure Cocoa Butter of Madagascar
- No chemical processing (alkalisation)
- No de-odourisation of Cocoa Butter.
- No added flavour enhancers eg Vanilla.
- No preservatives.
- Gluten Free.

Cocoa Beans Used: Grand Cru de Sambirano, Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% single origin of Madagascar)

Ethical: Unlike most chocolate in the world, this is freshly crafted from seed-tree-cocoa-chocolat all in Madagascar. The fairest chocolate by raising the economic value at origin by many times (Raisetrade).

VEGETARIAN

Colour: Naturally yellow colour and not deoderised

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Flavour/Texture:

Mellow, creamy, floral notes. Fine texture

Application:

For Chocolatier, chocolate confectionery, pastry, glacier.

Melting temperature in Bain-Marie 45°C-50°C

Crystallization temperature: 26°C

Indicated temperature of use: 28 -29°C

Shelf life & recommended storage conditions:

24 months after production date in original unopened packaging when stored at 12°C – 20°C in clean, dry (relative humidity max. 70%) & odourless environment.

Technical information:

Humidity: ≤ 1%

Particle size: ≤ 20μ (by micrometer)

Microbiological Analysis:

Parameter	Maximum Limit	Method of Analysis
Enterobacteriaceae	< 10ufc/g	NF V08 - 054
E.coli	< 10ufc/g	NF ISO 16649-2
Salmonella	Absent/25g	NF EN ISO 6579-1
Yeast and moulds	< 100ufc/g	NF ISO 21 527-2

Nutrition Facts Per 100g:

Items	Value
Calories	610kcal
kilojoules	2 536kJ
TOTAL fat	44g
Saturated FAT	26g
Salt	0,20g
Total Carbohydrate	47g
of which sugars	46g
Protein	6g

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Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans		✓	Cow milk powder
Free from all animal products		✓	Cow milk powder
Free from peanuts and peanut derivatives	✓		
Free from other nut and nut derivatives		✓	May contain cashew nuts
Free from nut derived oil	✓		
Free from sesame seeds and derivatives	✓		
Free from other seeds and derivatives	✓		
Free from milk and derivatives		✓	Cow milk powder
Free from egg, egg derivative and albumen	✓		
Free from wheat, rye, oats, barley and derivatives	✓		
Free from soya and derivatives	✓		
Free from maize and derivatives	✓		
Free from lupin and derivatives	✓		
Free from rice and derivatives	✓		
Free from gluten	✓		
Free from fruit and derivatives	✓		
Free from yeast and derivatives	✓		
Free from vegetables and derivatives	✓		
Free from fish, crustaceans, molluscs and derivatives	✓		
Free from additives	✓		
Free from Azo and coal tar dyes	✓		
Free from glutamates	✓		
Free from benzoates	✓		
Free from aspartame	✓		
Free from natural colours	✓		
Free from artificial colours	✓		
Free from preservatives	✓		
Free from antioxidants	✓		
Free from M.S.G. (added)	✓		
Free from M.S.G. (naturally occurring)	✓		
Kosher certified		✓	
Halal certified		✓	
Free from latex	✓		

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Delivery form:

Packed in food grade heat-sealed black biaxially oriented polypropylene (BOPP) bag.

Product Net Weight:	1kg
Product Code:	MAD-CBN-037-01K0
Dimension of packet:	180mm X 180mm X 50mm
Products per packet:	10 bars x 100g
Packet per master box:	14 packets
Net weight per master box:	14 kg
Gross weight per master box:	14.7 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0659436909748

Contact:

Customers care (consumer comments): info@chocolatmadagascar.com

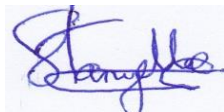
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager