



## SPECIFICATION SHEET

VALRHONA INSPIRATION ALMOND NUT 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.

# SPECIFICATION SHEET

## PRODUCT INFORMATION

### Legal name & Ingredients list

Speciality made with ground almonds and cocoa butter.

Ingredients: sugar, ground ALMONDS 30, 6%, cocoa butter 30, 5%, emulsifier (SOYA lecithin). MILK (Made in a facility that uses milk). This product may contain traces of gluten.

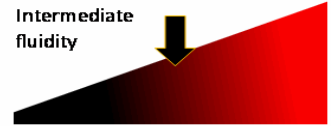
### Description

A natural "biscuit/latte" color combined with the chocolate's unique texture that brings out the fresh raw almond taste.

Humidity : < 1,5%

Fineness : 14 µm maximum

Intermediate fluidity



### Nutritional values - For 100 g

Energy : 591 kcal  
2459 kJ

<b>Fat of which :</b>	42 g	<b>Salt :</b>	< 0,01 g
saturates :	19 g	<b>Sodium :</b>	< 0,005 g
trans :	0 g	<b>Fibre :</b>	4,0 g
cholesterol :	<0,1 mg	<b>Alcohol (ethanol) :</b>	0 g
<b>Carbohydrate of which :</b>	40 g	<b>Vitamin A :</b>	0 µg
sugars :	40 g	<b>Vitamin C :</b>	0 mg
starch :	<0,5 g	<b>Calcium :</b>	81,2 mg
polyols :	<0,5 g	<b>Iron :</b>	1,2 mg
<b>Protein :</b>	12 g		

### Applications

Molding



Cream mix & Ganache



Bar



Mousse



Cream mix & Ganache



Ice creams & Sorbets



Recommended



Ideal

# SPECIFICATION SHEET

## Packaging

**PRODUCT :**



**LABELING :**

<b>Best before date :</b>	<b>MM-YYYY (M=Month ; Y=Year)</b>											
<b>Batch number :</b>	<table> <tr> <td>LXXXYYZZ</td> <td>XXX</td> <td rowspan="3">}</td> <td><b>Internal codes</b></td> </tr> <tr> <td></td> <td>ZZZ</td> <td></td> </tr> <tr> <td></td> <td>YY</td> <td></td> <td><b>Production year</b></td> </tr> </table>	LXXXYYZZ	XXX	}	<b>Internal codes</b>		ZZZ			YY		<b>Production year</b>
LXXXYYZZ	XXX	}	<b>Internal codes</b>									
	ZZZ											
	YY			<b>Production year</b>								
<b>Manufacturing date :</b>	<b>P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)</b>											

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 :** 14 month(s)

**QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :** 8 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 bewares up to the best-before date registered on the packaging



## Composition



<b>sugar</b>	38,5%	<i>Rounded values</i>
<b>ground ALMONDS</b>	30,6%	
<b>cocoa butter</b>	30,5%	
<b>emulsifier</b>	0,41%	
<b>SOYA lecithin</b>	0,41%	
	<b>30,5% of Cocoa</b>	

## UPDATE

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.