



# VALRHONA MANJARI 64% DARK CHOCOLATE (DAE)

Notes: FRUITY, TANGY and BERRIES

### ANALYSIS CERTIFICATE

## **Article informations**

Batch number (refer to the packaging): Best-By 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 « \* »

### **Chemical characteristics**

	Lead
Type of product	Maximum values
Dark chocolate couverture (64% cocoa minimum,pure cocoa butter).	0.3 mg/kg

### PRODUCTION INFORMATION

#### **Description**

With its fleshy notes of tangy red berries, each bite of Manjari takes you on a voyage to Madagascar – also known as the "Scented Isle" – where amazing cacao trees, delicious fruit and wonderful spices all grow.

### Legal name & Ingredients list

Dark chocolate couverture (64% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans from Madagascar, sugar, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract.

Milk (Made in a facility that uses milk).

**Allergens** 

Contains: May contain:

nuts, milk, soy





# VALRHONA MANJARI 64% DARK CHOCOLATE (DAE)

## Composition

cocoa beans from Madagascar 55.67%

sugar 35%

cocoa butter 8.9%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.03%

### **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  $N^{\circ}178/2002$  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.





# VALRHONA MANJARI 64% DARK CHOCOLATE (DAE)

## Nutritional values for 100 g

Energy kcal	560	kcal/100g
Energy kJ	2,324	kJ/100g
Protein	7.6	g/100g
Fat	39	g/100g
of which cholesterol	1.89	mg/100g
of which trans fat	0	g/100g
of which saturated fat	23	g/100g
of which monounsaturated fats	3	g/100g
of which polyunsaturated	0	g/100g
Carbohydrate	39	g/100g
of which sugars	36	g/100g
of which polyols	0	g/100g
of which starch	0	g/100g
Fiber	12	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	55	mg/100g
Iron	4.6	mg/100g
Vitamin A	5.84	μg/100g
Vitamin C	0	mg/100g
Vitamin D	0	μg/100g
Potassium	533	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.08	g/100g
Ash	2	g/100g
Energy kcal USA	583	kcal/100g
Organic acids	0	g/100g
Added sugars	35	g/100g





# VALRHONA MANJARI 64% DARK CHOCOLATE (DAE)

	Characteristics	
Content of cocoa butter added	9 %	Intermediate <b></b>
Dry matter content of milk	0 %	fluidity
Dairy protein content	0 %	
Total cocoa content	65 %	
Geographic origin	France	

Ideal	
Coating	
Moulding	
Bar	
Mousses	
Cream mix and Ga	nache
Ice creams and So	orbets

**Preservation** 

**Conditions of preservation before opening :** In a dry place where temperature is maintened 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 :

8 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 by 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)