



SPECIFICATION SHEET

FT 159
page 1 / 5

PRODUCT CODE 159 **Cacao Poudre**
NAME **CACAO POWDRE**
INVOICE NAME **COCOA POWDER 3KG**

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* : Absence in 25g	MSRV 12/05-464 - NF ISO 16140

The analysis laboratory is appointed by the COFRAC for marked analysis « * »

Heavy metals

	Lead	Cadmium
Type of product	Maximum values	Maximum values
Cocoa powder.	0.3 mg/kg	0.02 mg/kg



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.

PRODUCTION INFORMATION

Description

Dutch Processed Cocoa Powder (processed with alkali) gives a pure and intense cocoa taste with a very warm red mahogany color.

Legal name & Ingredients list

Cocoa powder.

Ingredients list:

cocoa powder, acidity regulator: potassium carbonate (E501)

No allergen declared on this product (respecting the REGULATION (EU) No 1169/2011).

Allergens

Contains:

May contain:

No allergen declared on this product (respecting the REGULATION (EU) No 1169/2011).

Composition

cocoa powder 93%

acidity regulator: potassium carbonate (E501) 7%

Nutritional values for 100 g

<i>Energy kcal</i>	370	kcal/100g
<i>Energy kJ</i>	1,549	kJ/100g
<i>Protein</i>	19	g/100g
<i>Fat</i>	21	g/100g
<i>of wich cholesterol</i>	0	mg/100g
<i>of wich trans fat</i>	0	g/100g
<i>of which saturated fat</i>	13	g/100g
<i>of wich monounsaturated fats</i>	7	g/100g
<i>of wich polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	8.9	g/100g
<i>of wich sugars</i>	< 0.5	g/100g
<i>of wich polyols</i>	0	g/100g
<i>of wich starch</i>	8.5	g/100g
<i>Fiber</i>	30	g/100g
<i>Salt</i>	0.04	g/100g
<i>Sodium</i>	0.02	mg/100g
<i>Calcium</i>	135	mg/100g
<i>Iron</i>	42	mg/100g
<i>Vitamin A</i>	8	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	1	µg/100g
<i>Potassium</i>	4,600	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	4.5	g/100g
<i>Ash</i>	10	g/100g
<i>Energy kcal USA</i>	422	kcal/100g
<i>Organic acids</i>	2.7	g/100g
<i>Added sugars</i>	0	g/100g

Characteristics

Content of cocoa butter
added

0 %



SPECIFICATION SHEET

FT 159
page 4 / 5

Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	93 %
Customs code	1805000000
Geographic origin	France

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintained at 12-20°C / 53-68°F

Minimum durability date 24 months

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

12 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) **Manufacturing date :**(P) DD-MM-YYYY (D=Day ; M=Month ; Y=Year) **Batch number :** LXXXYYZZZE (X, Z, E = Internal codes; Y = Production Year)
Manufacturing hour : HH:MM (H=Hour ; M=Minute)

CONDITIONING

Description of packaging

1kg Block x 3 in metallic PET

PRIMARY PACKAGING				SECONDARY PACKAGING			
Cardboard box Adhesive				Cardboard Adhesive Label			
EAN unit		3395321001599		EAN package		3395324001596	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	255x160x233	3000	3164	6	498x272x481	18000	20106





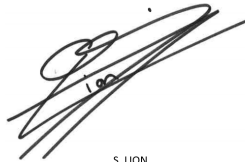
SPECIFICATION SHEET

FT 159
page 5 / 5

Palletizing for full pallet					
Number of Unit per box/layer	Number of layer/pallet	Number of unit per box/pallet	Number of unit/pallet	Height maxi in mm	EAN pallet
6	4	24	144		3395327001593

LAST UPDATE

Approved by : Quality Manager Regulatory Affairs
Product informations update
23 July 2019



S. LION
Resp. Affaires Réglementaires Europe / European Regulatory Affairs Manager

Not contractual informations.

VALRHONA S.A.S.
Société Anonyme au Capital de 1 539 990 €
CHOCOLAT - CONFISERIE
14-16 avenue du Président Roosevelt
26602 TAIN L'HERMITAGE Cedex
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17

