



WHITE CHOCOLATE

PRODUCT CODE : 4660

NAME : IVOIRE

Smooth as silk

Legal name & Ingredients list

White chocolate (35% cocoa minimum, pure cocoa butter).

Ingredients: sugar, cocoa butter, whole milk powder, emulsifier (soya lecithin), natural vanilla extract. This product may contain traces of nuts, egg proteins, and gluten.

Description

White chocolate, not too sweet, with delicate flavours of milk and vanilla.

Humidity : < 1,5%

Viscosity : 0,90 Pa.s

Unitarian weight : 3,2 g +/- 0,3 g

Shear stress : 13,5 Pa

Naked product dimensions : 35,5 x 21,5 x 6,0 mm

Fineness : 14 µm maximum

Nutritional values for 100 g

Energy :	590 kcal		
	2460 kJ		
Protein :	5,0 g		
Carbohydrate of which :	53 g		
sugars :	47 g	Fibre :	< 0,5 g
polyols :	0 g	Sodium :	0,07 g
starch :	0 g	Alcohol (ethanol) :	0 g
Fat of which :	40 g	Vitamin A :	52,11 µg
saturates :	25 g	Vitamin C :	0,10 mg
trans :	0 g	Calcium :	200 mg
cholesterol :	17 mg	Iron :	0,20 mg

Applications

Chocolate drinks		Moulding	
Decorations		Mousses	
Coating		Glazes	
Chocolates Ganache		Sauces	
Ganache Pâtisserie		Cremeux	
Ice creams & sorbets			

Recommended
 Possible

Microbiological characteristics

	Microorganisms	Method
Mesophilic aerobic microorganisms :	< 5 000 germs per g	NF ISO 4833*
Coliforms 30°C :	< 100 germs per g	NF ISO 4832*
Escherichia coli :	< 1 germ per g	NF ISO 16649-2*
Bacillus cereus :	< 10 germs per g	NF ISO 7932*
Staphylococci :	< 100 germs per g	NF ISO 6888-2*
Salmonella :	Absence in 25g	NF ISO 6579*
Listeria monocytogenes :	Absence in 25g	NF ISO 11290-1*
Yeasts and moulds :	< 50 germs per g	NF ISO 7954*

The analysis laboratory is appointed by the COFRAC for marked analysis "**".

Packaging

Presentation : 3 kg beans bag

Sales unit : 3 kg beans bag

Dimensions (in cm) : 11.00 x 19.00 x 25.00

EAN code : 3395321046606

Type :

Bag

Material :

Film (PE + metallic PE + PET)

Full carton : 3 kg beans bag x 3

Dimensions (in cm) : 35.40 x 21.40 x 29.50

EAN code : 3395324046603

Type :

Cardboard

Material :

Cardboard

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintained at 16-18°C / 60-64°F

Best-before Date : 12 month(s)

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

7 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 beware up to the best-before date registered on the packaging

Non GMO Guarantee

We guarantee that no ingredient arises from genetically modified raw materials ; our labelings are in accordance with the current European regulations.

Non-ionization guarantee

We guarantee that we do not use the process of ionization for the manufacturing of all our products.

Composition

sugar	42,9%	<i>Rounded values</i>
cocoa butter	35,0%	
whole milk powder	21,5%	
emulsifier	0,5%	
soya lecithin	0,5%	
natural vanilla extract	0,02%	
	35,0% of Cocoa	

Update

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.

Date : 31/07/2013



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