



**PRODUCT CODE**

**6409**

**NAME**

**SOLSTIS NOIR FORMAT DESSERT**

**INVOICE NAME**

**SOLSTIS DARK CHOCOLATE DESSERT SIZE 45PC**

## 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* : Not detected in 25g	BKR 23/07-10/11

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

### 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

Ready-to-fill authentic chocolate shell for making plated desserts. Shell made from 55% Valrhona dark chocolate.

### Legal name & Ingredients list

**Dark chocolate hollow form (55% cocoa minimum, pure cocoa butter).**

Ingredients list:

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

Milk (Made in a facility that uses milk).

### Allergens

**Contains:**

**May contain:**

gluten, nuts, milk, egg, soy

### Composition

sugar 39.08%

cocoa beans 37.4%

cocoa butter 23.1%

emulsifier: sunflower lecithin 0.4%

natural vanilla extract 0.02%

## Nutritional values for 100 g

<i>Energy kcal</i>	591	kcal/100g
<i>Energy kJ</i>	2,455	kJ/100g
<i>Protein</i>	5.3	g/100g
<i>Fat</i>	43	g/100g
<i>of which cholesterol</i>	1.29	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	26	g/100g
<i>Carbohydrate</i>	42	g/100g
<i>of which sugars</i>	40	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	8	g/100g
<i>Salt</i>	< 0.01	g/100g
<i>Sodium</i>	0	g/100g
<i>Calcium</i>	38.2	mg/100g
<i>Iron</i>	3.5	mg/100g
<i>Vitamin A</i>	4	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	362	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	0.76	g/100g
<i>Ash</i>	1	g/100g
<i>Energy kcal USA</i>	607	kcal/100g
<i>Added sugars</i>	39	g/100g

## Characteristics

Unit size	35*72 mm
Content of cocoa butter added	23 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	60 %
Customs code	1806903900
Geographic origin	France

## Preservation

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

**Minimum durability date** 12 months

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

7 month(s) minimum

**Durability and storage conditions after opening :**

After use, close hermetically the product to protect its properties and store it 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) Batch number : LXXXXYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)**

## CONDITIONING

*Description of packaging*

45 chocolates box

## LAST UPDATE

Approved by : Quality Manager

Product informations update

2 December 2021



**B. BOISNARD**  
Resp. Qualité Satisfaction Clients et Méthodes  
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

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