



**PRODUCT CODE**

**9458**

**Blank-Blond-Color Blanket**

**NAME**

**DULCEY**

**INVOICE NAME**

**DULCEY 32% FEVE 3KG**

**Creamy and Toasty**

## 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 « \* »

### Heavy metals

Type of product	Lead
	Maximum values
White chocolate (32% cocoa butter minimum).	0.3 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

**Dulcey 32% is a smooth, creamy chocolate with a velvety and enveloping texture and a warm, blond color. The first notes are buttery, toasty and not too sweet, gradually giving way to the flavors of shortbread with a pinch of salt.**

### Legal name & Ingredients list

**White chocolate (32% cocoa butter minimum).**

Ingredients list:

cocoa butter, sugar, whole MILK powder, dried skimmed MILK, whey (MILK), butter (MILK), emulsifier: SOY lecithin, natural vanilla extract

### Allergens

**Contains:**

milk, soya

**May contain:**

nuts

## Composition

cocoa butter 35.4%

sugar 28.6%

whole MILK powder 15.9%

dried skimmed MILK 8.5%

whey (MILK) 7.8%

butter (MILK) 3%

emulsifier: SOY lecithin 0.7%

natural vanilla extract 0.1%

## Nutritional values for 100 g



<i>Energy kcal</i>	602	kcal/100g
<i>Energy kJ</i>	2,502	kJ/100g
<i>Protein</i>	7.8	g/100g
<i>Fat</i>	44	g/100g
<i>of which cholesterol</i>	31.5	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	27	g/100g
<i>of which monounsaturated fats</i>	13	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	44	g/100g
<i>of which sugars</i>	43	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	1.4	g/100g
<i>Salt</i>	0.53	g/100g
<i>Sodium</i>	0.21	g/100g
<i>Calcium</i>	300	mg/100g
<i>Iron</i>	0.28	mg/100g
<i>Vitamin A</i>	55.4	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0.19	µg/100g
<i>Potassium</i>	515	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	1	g/100g
<i>Ash</i>	2	g/100g
<i>Energy kcal USA</i>	604	kcal/100g
<i>Organic acids</i>	0	g/100g
<i>Added sugars</i>	29	g/100g

## Characteristics

Content of cocoa butter added	35 %
Dry matter content of milk	38 %
Dairy protein content	8 %
Total cocoa content	35 %
Customs code	1704903000
Geographic origin	France



## Applications

Ideal 	Recommended 
Coating Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Cream mix and Ganache Ice creams and Sorbets

## 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 him in the temperatures recommended up to the best-before date registered on the packaging.

### Labeling templates

**Best before date : MM-YYYY (M=Month ; Y=Year) Batch number : LXXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date : P DD-MM-YYYY (D=Day ; M=Month ; Y=Year)**

## CONDITIONING

*Description of packaging*

3 kg feve bag

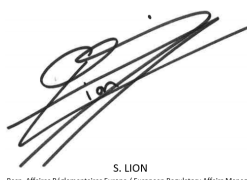
PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag				Cardboard Label Adhesive tape Ribbon			
EAN unit		3395328106785		EAN package		3395328106792	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	xx	3000	3030	3	344x210x272	9000	9492.94

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
12	6	72	216	1632	3395328145913

## LAST UPDATE

Approved by : Quality Manager Regulatory Affairs

Product informations update  
17 February 2020



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

Not contractual informations.

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