

**PRODUCT CODE**                    159  
**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* : Not detected in 25g	BKR 23/07-10/11

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

### Chemical characteristics

	Lead	Cadmium
<b>Type of product</b>	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 which cholesterol</i>	0	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	13	g/100g
<i>of which monounsaturated fats</i>	7	g/100g
<i>of which polyunsaturated</i>	1	g/100g
<i>Carbohydrate</i>	8.9	g/100g
<i>of which sugars</i>	< 0.5	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	8.5	g/100g
<i>Fiber</i>	30	g/100g
<i>Salt</i>	0.04	g/100g
<i>Sodium</i>	0.02	g/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 %
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 tape				Cardboard 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	18000.00	19941.00

### 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  
Product informations update  
29 December 2020

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

Not contractual informations.

**VALRHONA S.A.S.**  
Société Anonyme au Capital de 1 539 930 €  
**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