

PRODUCT CODE 5010
NAME NAPPAGE NEUTRE ABSOLU CRISTAL
INVOICE NAME ABSOLU CRISTAL NEUTRAL GLAZE 5KG

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
Listeria monocytogenes*	Absence in 25g	AES 10/03-09/00

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

Absolu Cristal has a perfectly neutral taste and is extremely easy to use. Its versatile texture makes it ideal for creative coulis and glazes with exceptional shine. A perfect finish. Valrhona's ABSOLU CRISTAL is ready to use for a flawless finish, hot or cold. It provides a beautiful and lasting glaze, and freezes and defrosts with perfect results every time. Absolu Cristal is the ideal base ingredient for all kinds of glazes, including neutral glazes or those made with fruit, chocolate, praliné, gianduja or spices. Absolu Cristal is much more than a neutral glaze; it brings real texture to your dishes, with its slightly sweetened taste.

Legal name & Ingredients list

Neutral glaze.

Ingredients list:

water, sugar, glucose syrup, gelling agent: pectin, thickener: carrageenan, acid: citric acid.

Packed in a protective atmosphere.

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

nuts, milk, soy

Composition

water 38.73%

sugar 37.3%

glucose syrup 22.7%

gelling agent: pectin 0.8%

thickener: carrageenan 0.4%

acid: citric acid 0.07%

Nutritional values for 100 g

<i>Energy kcal</i>	266	kcal/100g
<i>Energy kJ</i>	1,127	kJ/100g
<i>Protein</i>	< 0.5	g/100g
<i>Fat</i>	0.7	g/100g
<i>of which cholesterol</i>	0.35	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	0.4	g/100g
<i>of which monounsaturated fats</i>	0	g/100g
<i>of which polyunsaturated</i>	0	g/100g
<i>Carbohydrate</i>	64	g/100g
<i>of which sugars</i>	50	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
<i>Fiber</i>	1.1	g/100g
<i>Salt</i>	0.15	g/100g
<i>Sodium</i>	0.06	g/100g
<i>Calcium</i>	14	mg/100g
<i>Iron</i>	0.03	mg/100g
<i>Vitamin A</i>	10.5	µg/100g
<i>Vitamin C</i>	0	mg/100g
<i>Vitamin D</i>	0	µg/100g
<i>Potassium</i>	17.5	mg/100g
<i>Alcohol (ethanol)</i>	0	g/100g
<i>Water</i>	34.2	g/100g
<i>Ash</i>	0	g/100g
<i>Energy kcal USA</i>	268	kcal/100g
<i>Organic acids</i>	0.0636	g/100g
<i>Added sugars</i>	60	g/100g

Characteristics

Content of cocoa butter added	0 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	0 %
Customs code	1704905100
Geographic origin	France

Preservation

Conditions of preservation before opening : In a temperature lower than 20°C

Minimum durability date 12 months

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

6 month(s) minimum

Durability and storage conditions after opening :

The product preserved according to our recommendations (4°C) bewares 1 month after opening without exceeding the best-before date registered on the packaging.

Labeling templates

Best before date : (E) 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

Sealed 5 kg tub



PRIMARY PACKAGING				SECONDARY PACKAGING			
Tub / Film / Lid				Cardboard			
Label				Label			
EAN unit		3395321050108		EAN package		3395324050105	
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	5000	5190	2	475x243x190	10000.00	10880.00

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
7	5	35	70	1098	3395328050101

LAST UPDATE

Approved by : Quality Manager

Product informations update

19 March 2021



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

Not contractual informations.

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