



**PRODUCT CODE** 4658  
**NAME** JIVARA  
**INVOICE NAME** JIVARA LACTEE 40% FEVE 3KG

**Notes :** MILKY, MALT and VANILLA

## 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

| Type of product                                                   | Lead           |
|-------------------------------------------------------------------|----------------|
|                                                                   | Maximum values |
| Milk chocolate couverture (40% cocoa minimum, pure cocoa butter). | 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

With its mellow, malty cocoa-rich flavor, Jivara feels as warm as the sun's kiss on a golden summer morning.

### Legal name & Ingredients list

**Milk chocolate couverture (40% cocoa minimum, pure cocoa butter).**

Ingredients list:

cocoa butter, whole MILK powder, sugar, cocoa beans, brown sugar, natural vanilla extract, emulsifier: sunflower lecithin, BARLEY malt extract.

### Allergens

**Contains:**

gluten, milk

**May contain:**

nuts, soy

## Composition

cocoa butter 26.6%

whole MILK powder 23.3%

sugar 23.3%

cocoa beans 14.8%

brown sugar 10.6%

natural vanilla extract 0.7%

emulsifier: sunflower lecithin 0.4%

BARLEY malt extract 0.3%

## Nutritional values for 100 g

|                                      |       |           |
|--------------------------------------|-------|-----------|
| <b>Energy kcal</b>                   | 586   | kcal/100g |
| <b>Energy kJ</b>                     | 2,438 | kJ/100g   |
| <b>Protein</b>                       | 8.2   | g/100g    |
| <b>Fat</b>                           | 41    | g/100g    |
| <i>of which cholesterol</i>          | 23.1  | mg/100g   |
| <i>of which trans fat</i>            | 0     | g/100g    |
| <i>of which saturated fat</i>        | 25    | g/100g    |
| <i>of which monounsaturated fats</i> | 10    | g/100g    |
| <i>of which polyunsaturated</i>      | 1     | g/100g    |
| <b>Carbohydrate</b>                  | 45    | g/100g    |
| <i>of which sugars</i>               | 44    | g/100g    |
| <i>of which polyols</i>              | 0     | g/100g    |
| <i>of which starch</i>               | 0     | g/100g    |
| <b>Fiber</b>                         | 3.1   | g/100g    |
| <b>Salt</b>                          | 0.23  | g/100g    |
| <i>Sodium</i>                        | 0.09  | g/100g    |
| <b>Calcium</b>                       | 236   | mg/100g   |
| <b>Iron</b>                          | 1.4   | mg/100g   |
| <b>Vitamin A</b>                     | 66.9  | µg/100g   |
| <b>Vitamin C</b>                     | 2     | mg/100g   |
| <b>Vitamin D</b>                     | 0.28  | µg/100g   |
| <b>Potassium</b>                     | 446   | mg/100g   |
| <b>Alcohol (ethanol)</b>             | 0     | g/100g    |
| <b>Water</b>                         | 1.06  | g/100g    |
| <b>Ash</b>                           | 2     | g/100g    |
| <b>Energy kcal USA</b>               | 592   | kcal/100g |
| <b>Organic acids</b>                 | 0     | g/100g    |
| <b>Added sugars</b>                  | 35    | g/100g    |

## Characteristics

|                               |            |
|-------------------------------|------------|
| Content of cocoa butter added | 26 %       |
| Dry matter content of milk    | 22 %       |
| Dairy protein content         | 6 %        |
| Total cocoa content           | 41 %       |
| Customs code                  | 1806201090 |
| Geographic origin             | France     |



## Applications

| Ideal   | Recommended  |
|------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| Coating<br>Moulding<br>Bar<br>Mousses<br>Cream mix and Ganache<br>Ice creams and Sorbets | Cream mix and Ganache<br>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

**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) 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**

3 kg feve bag

| PRIMARY PACKAGING |                         |               |                   | SECONDARY PACKAGING                           |                         |               |                   |
|-------------------|-------------------------|---------------|-------------------|-----------------------------------------------|-------------------------|---------------|-------------------|
| Bag               |                         |               |                   | Cardboard<br>Label<br>Adhesive tape<br>Ribbon |                         |               |                   |
| EAN unit          |                         | 3395321046583 |                   | EAN package                                   |                         | 3395324046580 |                   |
| 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             | 9000.00       | 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              | 3395328046586 |

## LAST UPDATE

Approved by : Quality Manager

Product informations update  
12 May 2021



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

Not contractual informations.

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