



PRODUCT CODE 12061
NAME BATON PETIT PAIN 5,3 GR - 48%
INVOICE NAME CHOCOLATE STICK 5,3 GR - 48 %

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
Dark chocolate (48% 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

48% Dark Chocolate Sticks specifically designed for a strong chocolatey flavor in pastries. Completely stable for baking. Size: 8cm.

Legal name & Ingredients list

Dark chocolate (48% cocoa minimum, pure cocoa butter).

Ingredients list:

sugar, cocoa paste, cocoa butter, emulsifier: sunflower lecithin, natural vanilla flavour.

Milk (Made in a facility that uses milk).

Allergens

Contains:

May contain:

gluten, nuts, milk

Composition

sugar 50.97%

cocoa paste 47.5%

cocoa butter 1%

emulsifier: sunflower lecithin 0.5%

natural vanilla flavour 0.03%

Nutritional values for 100 g

Energy kcal	510	kcal/100g
Energy kJ	2,128	kJ/100g
Protein	6.5	g/100g
Fat	27	g/100g
<i>of which cholesterol</i>	0.9	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	16	g/100g
Carbohydrate	56	g/100g
<i>of which sugars</i>	52	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
Fiber	8.3	g/100g
Salt	0.02	g/100g
Sodium	0.01	g/100g
Calcium	38.1	mg/100g
Iron	5.6	mg/100g
Vitamin A	0.9	µg/100g
Vitamin C	0	mg/100g
Vitamin D	0	µg/100g
Potassium	211	mg/100g
Alcohol (ethanol)	0	g/100g
Water	0.9	g/100g
Ash	1	g/100g
Energy kcal USA	534	kcal/100g
Added sugars	51	g/100g

Characteristics

Unit size

80*11*5,5 mm

Content of cocoa butter added	1 %
Dry matter content of milk	0 %
Dairy protein content	0 %
Total cocoa content	48 %
Customs code	1806329000
Geographic origin	France

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 : MM/YY (M=Month ; Y=Year) Batch number : XXYYYY XXYYYY (Internal codes)
Manufacturing date : P DD/MM/YY (D=Day ; M=Month ; Y=Year) Manufacturing hour : HH:MM (H=Hour ; M=Minute)

CONDITIONING

Description of packaging

1,6 kg box



LAST UPDATE

Approved by : Quality Manager
Product informations update
30 December 2020



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

Not contractual informations.

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