



PRODUCT CODE 49787
NAME HUKAMBI
INVOICE NAME HUKAMBI LACTEE 53% FEVE 3KG

Notes : COCOA-RICH, CEREALS and BITTERNESS

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 (53% cocoa minimum, pure cocoa butter).	0.2 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 effective Commission Regulation (EC) N° 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants 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

Hukambi's surprising blend of cocoa, bitter and slightly biscuit-inflected notes ushers us in to discover the mysteries of the fauna and flora living in the shadows of Brazil's ancient forests.

Legal name & Ingredients list

Milk chocolate couverture (53% cocoa minimum, pure cocoa butter).

Ingredients list:

cocoa beans from Brazil, raw cane sugar, cocoa butter, whole MILK powder (France), vanilla from Madagascar.

Allergens

Contains:

milk

May contain:

nuts, soy

Composition

cocoa beans from Brazil 29.75%

brown sugar 24.8%

cocoa butter 24.1%

whole MILK powder (France) 21.3%

vanilla from Madagascar 0.05%

Nutritional values for 100 g

Energy kcal	600	kcal/100g
Energy kJ	2,488	kJ/100g
Protein	9.5	g/100g
Fat	45	g/100g
<i>of which cholesterol</i>	1.01	mg/100g
<i>of which trans fat</i>	0	g/100g
<i>of which saturated fat</i>	28	g/100g
<i>of which monounsaturated fats</i>	9	g/100g
<i>of which polyunsaturated</i>	1	g/100g
Carbohydrate	35	g/100g
<i>of which sugars</i>	33	g/100g
<i>of which polyols</i>	0	g/100g
<i>of which starch</i>	0	g/100g
Fiber	6.3	g/100g
Salt	0.26	g/100g
Sodium	0.1	g/100g
Calcium	241	mg/100g
Iron	2.7	mg/100g
Vitamin A	73.3	µg/100g
Vitamin C	2	mg/100g
Vitamin D	0.26	µg/100g
Potassium	593	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.73	g/100g
Ash	2	g/100g
Energy kcal USA	611	kcal/100g
Organic acids	0.521	g/100g
Added sugars	25	g/100g

Characteristics

Content of cocoa butter added	24 %
Dry matter content of milk	20 %
Dairy protein content	5 %
Total cocoa content	54 %
Customs code	1806201090
Geographic origin	France



Applications

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

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 it 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 Label				Cardboard Label Adhesive tape Ribbon			
EAN unit		3395328745939		EAN package		3395328745946	
Sales unit	Dimension (LxWxH) in mm	Net weight	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight	Gross weight in g
1	195x105x370	3000	3029.4	3	344x210x272	9000.00	9491.20

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	3395328745953

LAST UPDATE

Approved by : Quality Manager
Product informations update
16 May 2022



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

Not contractual informations.

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