

FT 8118

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PRODUCT CODE 8118

NAME OPALYS

INVOICE NAME WHITE OPALYS 33% BEAN 3KG

Notes: VANILLA, FRESH MILK FLAVOR

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* : No	ot detected in 25g	BKR 23/07-10/11	

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

Chemical characteristics

	Lead
Type of product	Maximum values
White chocolate (33% cocoa butter minimum).	0.2 mg/kg





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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 $N^{\circ}178/2002$ 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

Opalys is a white chocolate with the merest hint of sweetness whose delicate milky, vanilla flavor conjures up all the purity of a shimmering mountaintop snow shower in spring.

Legal name & Ingredients list

White chocolate (33% cocoa butter minimum).

Ingredients list:

cocoa butter, whole MILK powder, sugar, emulsifier: sunflower lecithin, natural vanilla extract.

Al	lergens
Contains:	May contain:
milk	gluten, nuts, soy



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Composition

cocoa butter 34.6%

whole MILK powder 32.3%

sugar 32.3%

emulsifier: sunflower lecithin 0.6%

natural vanilla extract 0.2%

Nutritional values for 100 g

Energy kcal	604	kcal/100g		
Energy kJ	2,513	kJ/100g		
Protein	8.2	g/100g		
Fat	44	g/100g		
of which cholesterol	1.04	mg/100g		
of which trans fat	0	g/100g		
of which saturated fat	26	g/100g		
of which monounsaturated fats	15	g/100g		
of which polyunsaturated	2	g/100g		
Carbohydrate	45	g/100g		
of which sugars	45	g/100g		
of which polyols	0	g/100g		
of which starch	0	g/100g		
Fiber	< 0.5	g/100g		
Salt	0.36	g/100g		
Sodium	0.14	g/100g		
Calcium	291	mg/100g		
Iron	0.18	mg/100g		
Vitamin A	106	μg/100g		
Vitamin C	3	mg/100g		
Vitamin D	0.39	μg/100g		
Potassium	388	mg/100g		
Alcohol (ethanol)	0	g/100g		
Water	1.32	g/100g		
Ash	2	g/100g		
Energy kcal USA	604	kcal/100g		
Organic acids	0	g/100g		
Added sugars	32	g/100g		

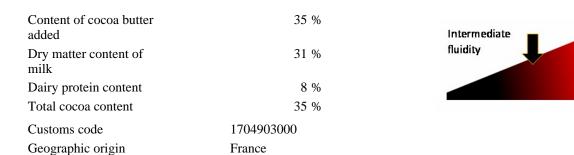
Characteristics





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Applications

Ideal 	Recommended 0
Coating Moulding Bar Mousses Cream mix and Ganache Ice creams and Sorbets	Coating Moulding Ice creams and Sorbets

Preservation

Conditions of preservation before opening:

In a dry place where temperature is maintened at $16\text{-}18^{\circ}\text{C}$ / $60\text{-}64^{\circ}\text{F}$

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: LXXXYYZZZ (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





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PRIMARY PACKAGING			SECONDARY PACKAGING				
Bag			Cardboard				
			Label				
				Adhesive tape	,		
				Ribbon			
EAN unit	Vunit 3395321081188		EAN package 3395324081185			35	
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	3028	3	344x210x272	9000.00	9486.94

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	3395327081182		

LAST UPDATE

Approved by : Quality Manager Product informations update 5 May 2022

B.BOISNARD

Reso. Qualité Satisfaction Clients et Méthodes
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

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