



**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* : 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
White chocolate (33% cocoa butter minimum).	Maximum values
	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

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.

### Allergens

**Contains:**

milk

**May contain:**

gluten, nuts, soy

## 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



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

## Characteristics

Content of cocoa butter added	35 %
Dry matter content of milk	31 %
Dairy protein content	8 %
Total cocoa content	35 %
Customs code	1704903000
Geographic origin	France



## Applications

Ideal 	Recommended 
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 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				Cardboard Label Adhesive tape Ribbon			
EAN unit		3395321081188		EAN package		3395324081185	
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**  
Resp. Qualité Satisfaction Clients et Méthodes  
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

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