

Chocolat

MADAGASCAR

Depuis 1940

Fine, Fresh & Fair

MADAGASCAR FINE DARK CHOCOLATE COUVERTURE 64% COCOA (14X1kg)

Product Code: MAD-CDN-064-1K0-14

Legal denomination: Couverture – Fine Dark Chocolate
64% cocoa solids minimum

Country of origin: Madagascar

Product Description: Clear reddish brown color, fruity, acidic, honeyed & mellow notes, fine dark chocolate, freshly made from 100% high quality Madagascan cocoa beans, cane sugar and pure Madagascar cocoa butter.

The fine Criollo, Trinitario & unique genus Forastero beans are harvested by specially trained farmers of Ambanja in North West Madagascar for Chocolaterie Robert in Antananarivo. The selected cocoa beans are carefully fermented and dried and are exceptionally rich in flavor. Unlike most Chocolate Factories in the world we craft the fine cocoa to chocolate at Origin , giving optimum freshness and aroma.

Our cocoa mass has **not** undergone any alkalizing chemical treatment. We preserve the integrity of the finest cocoa by **not** adding flavours such as vanilla.

Application: for chocolatier, chocolate confectionery, pastry, glacier to develop ganache, chocolate mousses, sorbets,
Melting temperature: 50°C-55°C
Crystallization temperature: 28°C
Indicated temperature of use: 32°C

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Typical composition:

Total cocoa	Min 64%
Cane sugar	35,3%
GMO Free soya lecithin	0.4%

Cocoa bean used : Fine “fruity” unique terroir Forastero, Trinitario, Criollo cocoa beans (guaranteed 100% origin of Madagascar)

Fairest Chocolate We are raising the skills and value to the Malagasy economy by growing, making and packaging the chocolate at origin, Raisetrade - Fairest Chocolate.

Shelf life & recommended storage conditions

24 months after production date in original unopened packaging when stored at 12°C – 20°C in a clean, dry place (relative humidity max. 70%) & odourless environment.

Analytical data – chemical	Moisture content	<1%
	Total Fat content	41.1%

Analytical data – physical Particle size: max = 18 microns (by micrometer)

Typical Values Total cocoa: min 64%
Dry fatfree cocoa solids: 23.9%

Analytical data – microbiological

	<u>Typical</u>	<u>Max</u>	<u>EUMM Test Method</u>
			<u>Code</u>
Presumptive Enterobacteriaceae	<10/g	<50/g	3.05
Presumptive Coliforms	<10/g	<50/g	3.04
E.coli	Absent/g	<10/g	3.02
Yeast	<10/g	<50/g	3.16
Moulds	<10/g	<50/g	3.16
Salmonella	Absent/25g	Absent/25g	3.01

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Nutritional Data per 100g

Energy	586 kcal / 2385 kJ
Protein	4.8g
Available Carbohydrate	48.6g
of which Sugars	35.24g
Fat	38.2g
Sodium	4.76mg

VEGAN & VEGETARIAN

Allergens Information

The Chocolate is manufactured in a Factory that handles nut & dairy products.

Cereals containing gluten and products thereof:	0
Crustaceans and products thereof:	0
Eggs and products thereof:	0
Fish and products thereof:	0
Peanuts and products thereof:	0
Soybeans and products thereof:	1
Milk and products thereof:	1
Nuts and products thereof:	0
Celery and products thereof:	0
Mustard and products thereof:	0
Sesame seeds and products thereof:	0
Lupin and products thereof:	0
Molluscs and products thereof:	0
Maize and products thereof:	0
Cocoa and products thereof:	1
Yeast and products thereof:	0
Legumes/pulse and products thereof:	0
Fruit and products thereof:	0
Glutamates:	0
Benzoic acids and parabens:	0
	0

