

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 qual 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 <u>not</u> undergone any alkalizing chemical treatment. We preserve the integrity of the finest cocoa by <u>not</u> 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	0.4%
lecithin	

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 $12^{\circ}C - 20^{\circ}C$ in a clean, dry place (relative humidity max. 70%) & odourless environment.

Analytical data – chemical	Moisture content Total Fat content	<1% 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>	Max	EUMM Test Method Code
Presumptive Enterobacteriaceae Presumptive Coliforms E.coli Yeast Moulds Salmonella	<10/g <10/g Absent/g <10/g Absent/25g	<50/g <50/g <10/g <50/g <50/g Absent/25g	3.05 3.04 3.02 3.16 3.16 3.01

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Chocolat MADAGASCAR

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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

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Allergens Information (cont)

		Azo dyes: Cinnamon: Umbelifferae: Beef: Natural vanillin: Pork: Chicken: Buckwheat: Aspartame:	0 0 1 0 0 0 0	
Logond	1 - procent	BHA/BHT:	0	
Legend	1 = present	0 = not present		
Delivery form:		Tempered Fine Ch	ocolate 1Kg (35.3 oz) Labelled Packets	
		Each Packet is labelled with Product, Net Weight, Batch, Best Before date, Company Name and contact, Website Each Packet contains 10X100g chocolate bars 1kg (35,3 Oz) of net weight, packed in food grade sealed black biaxially oriented polypropylene (BOPP) bag.		
		Dimension of 1 Kg Packet 190mmx 170mm X 50mm (max)		
		Net weight of one Gross weight: 14.	lboard Master box 240mm x 340mm x 285mm	

Contact

Customers care (consumer comments): info@chocolatmadagascar.com

The product meets the EU food law directives. The customer is fully responsible for clarifying the suitability of the product for its specific use and if necessary for getting the required certificates of authorisation approvals.

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Specification: MAD-CDN-064-1K0-14-V1 Rev: 05 Nov 2013