



**FINE MILK CHOCOLATE 40% COCOA
COUVERTURE 1 kg (10x100g)
MADAGASCAR**

Product Code: ROB-COU-40L-1K0-14

Legal denomination: Couverture - Fine Milk Chocolate
40% cocoa minimum

Product Description: Light brown, creamy and caramel notes, natural vanilla flavoured milk chocolate couverture, freshly made from high quality Madagascan cocoa beans, cane sugar, whole milk powder and pure cocoa butter.

The cocoa 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. Unlike other Chocolate Factories in the world we craft the fine cocoa into chocolate within days thereby giving optimum freshness.

Application: for chocolatier, chocolate confectionery, pastry, glacier to develop milky ganache, milk chocolate mousses, sorbets, ...
Crystallization temperature: 28°C
Indicated temperature of use: 30°C

Typical Composition: Cane Sugar: 32.28%, Total Cocoa Butter: 34.57%,
whole milk powder: 27.02%, Cocoa mass: 13%
Emulsifier: GMO Free Soya Lecithin 0.15%

CHOCOLATERIE ROBERT
472 Boulevard Ratsimandrava
Ouest Ambohijandahary
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Cocoa Beans Used:	Forastero, Trinitario, Criollo (guaranteed 100% origin of Madagascar)
World's fairest Chocolate	Making the product in Madagascar, rather than sending the ingredients to be processed in Europa, means that a much greater proportion of the finished cost is returned to the African Island and has many times more economical impact compared to other ethical standards.
Delivery form:	Tempered Fine Chocolate 1Kg (35.3 oz) Labelled Packets Each Packet is labelled with Product, Net Weight, Batch, Best Before date, Company Name, Website address 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 Packet 180mm x 180mm x 50mm One master box contains 14 packets of 1kg. Net weight of one master box: 14kg. gross weight: 14.7 kg Dimension of Cardboard Master box 222mm x 340mm x 280mm
Shelf life & recommended storage conditions	
18 months after production date in original unopened packaging when stored at 12°C – 18°C in a clean, dry (relative humidity max. 70%) & odourless environment.	
Analytical data – chemical	Moisture content <1% Total Fat content 41.6%
Analytical data – physical	Particle size: max 18 microns (by micrometer),
Typical Values	Total cocoa: 40.55% Defatted dry solids: 65.28%

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Analytical data – microbiological

	<u>Typical</u>	<u>Max</u>	<u>EUMM Test Method Code</u>
TVC –Aerobes	<5,000/g	<100,000/g	3.14
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

Nutritional Data per 100g

Energy	596.6 kcal / 2497.8 kJ
Protein	13 g
Available Carbohydrate	42.55 g
of which Sugars	32.28 g
Fat	41.6g
Sodium	37 mg

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Allergens Information

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
Azo dyes:	0
Cinnamon:	0
Umbelliferae:	0
Beef:	0
Natural vanillin:	1
Pork:	0
Chicken:	0
Buckwheat:	0
Aspartame:	0
BHA/BHT:	0
Legend	1 = present 0 = not present

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