

Chocolat

MADAGASCAR

Depuis 1940

Fine Fresh Fair

ORGANIC FINE DARK ORIGIN CHOCOLATE COUVERTURE **70% COCOA**

<u>Product Description:</u>	ORGANIC Fine Dark Chocolate Couverture 70% Cocoa, 1kg net weight. Freshly crafted in Madagascar capturing the delicate fruity flavours of the ORGANIC fine cocoa grown under the shade of Sambirano organic rainforest terroir and the ORGANIC Sugar Cane of Madagascar.
<u>Product code:</u>	MAD-CDO-070-01K0
<u>Manufacturer:</u>	Chocolaterie Robert 472, Bd Ratsimandrava B.P 6211 101- Antananarivo Madagascar
<u>Ingredients:</u>	Organic Fine Madagascar cocoa beans, Complete Organic Cane Sugar of Madagascar. Cocoa solids 70% minimum.
<u>Country of Origin:</u>	Madagascar
<u>Pure & Organic</u>	Organic Fine Cocoa of Madagascar. Organic Cane sugar of Madagascar. No chemical treatment or alkalisation. No added flavourings.
	ORGANIC-ECOCERT Certificat n°MG-2014-130727-Z-12146-2008
	VEGAN & VEGETARIAN
<u>Flavour/Texture:</u>	Fruity flavours of forest fruits and raisins, with mild spice character from the fine cocoa and raw organic cane sugar. Smooth melting and texture.
<u>Colour:</u>	Red Brown, lighter shade from the criollo-trinitario cocoa content.

CHOCOLATERIE ROBERT SA 472 Boulevard Ratsimandrava, Ouest Ambohijanahary, Antananarivo, MADAGASCAR

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Application: Chocolate making to chocolate decoration, desserts and baking.
Chocolate confectionery, pastry, glacier.
Melting temperature: 50°C-55°C
Crystallization temperature: 28°C
Indicated temperature of use: 31-32°C

Typical Composition: Organic Cocoa Mass 60%, Organic Cane Sugar 30%, Organic Cocoa Butter 10%

Organic Cocoa Beans Used: Forastero, Trinitario, Criollo (guaranteed 100% origin of Madagascar)

Shelf life & recommended storage conditions:

24 months after production date in original unopened packaging when stored at 14°C – 20°C in clean, dry (relative humidity max. 70%) & odourless environment

Aspect: Solid ≤ 20°C
Liquid ≥ 45°C

Analytical data – chemical Moisture content <1%
Total Fat content 41.97%

Analytical data – physical Particle size: ≤ 20µ (by micrometer)

Typical Values Dry cocoa solids: 69%
Dry fat free cocoa solids: 27.35%

Microbiological Analysis:

	<u>Typical</u>	<u>Max</u>	<u>EUMM Test Method 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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Allergy advice

Manufactured in a factory that handles dairy and nut products.

Vegan and Vegetarian

Nutrition Facts Per 100g:

Energy:	2443kJ/588 Kcal
Fat:	42g
Carbohydrate:	40g of sugars 30g
Fibre:	12g
Protein:	6.1g
Theobromine:	800mg
Magnesium:	220mg
Phosphorus:	300mg

Ethical:

Unlike most chocolate in the world, this is freshly crafted from seed-tree-cocoa-chocolat all in Madagascar. Raising the economic value at origin by many times (Raisetrade).

Delivery form:

Each labelled 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 45mm

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

Barcodes:

Product barcode: 0715547846508

MasterCarton barcode: 10715547846505

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INTOLERANCE DATA

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		
Free from all animal products	✓		
Free from peanuts and peanut derivatives	✓		
Free from other nut and nut derivatives	✓		
Free from nut derived oil	✓		
Free from sesame seeds and derivatives	✓		
Free from other seeds and derivatives	✓		
Free from milk and derivatives	✓		
Free from egg, egg derivative and albumen	✓		
Free from wheat, rye, oats, barley and derivatives	✓		
Free from soya and derivatives	✓		
Free from maize and derivatives	✓		
Free from lupin and derivatives	✓		
Free from rice and derivatives	✓		
Free from gluten	✓		
Free from fruit and derivatives	✓		
Free from yeast and derivatives	✓		
Free from vegetables and derivatives	✓		
Free from fish, crustaceans, molluscs and derivatives	✓		
Free from additives	✓		
Free from Azo and coal tar dyes	✓		
Free from glutamates	✓		
Free from benzoates	✓		
Free from sulphites	✓		
Free from BHA/BHT	✓		
Free from aspartame	✓		
Free from natural colours	✓		
Free from artificial colours	✓		
Free from preservatives	✓		
Free from antioxidants	✓		
Free from M.S.G. (added)	✓		
Free from M.S.G. (naturally occurring)	✓		
Kosher certified		✓	Suitable
Halal certified		✓	Suitable
Free from latex	✓		

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Contact

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

Technical : factory@chocolaterierobert.com

Website www.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.