

Chocolat

MADAGASCAR

Depuis 1940

Fine, Fresh & Fair

MADAGASCAR ORGANIC FINE COCOA MASS 1 kg (10x100g) – 100% COCOA
Single and Pure Origin of Madagascar

Product Description:

Organic certified Fine Cocoa Mass 100% cocoa pure origin of Madagascar
Net Weight: 1 kg

Freshly crafted in Madagascar capturing the delicate flavours of the fine cocoa grown under the shade of Sambirano organic rainforest terroir.

Red brown, rich fruity notes, cocoa liquor, freshly made from 100% high quality Madagascan cocoa beans.

The superb Criollo, Trinitario & Forastero beans are harvested by trained farmers of Ambanja in North West Madagascar for Chocolaterie Robert in Antananarivo.

Carefully fermented and dried, we take care to keep the maximum of aroma through the manufacture. We make & pack the chocolate in Madagascar, rather than sending the ingredients to be processed in Europe, uniquely capturing the freshness of the cocoa beans & give the cocoa liquor its lovely fruity basal notes.

Our cocoa mass has **not** undergone any alkalizing chemical treatment.

Product code:

MAD-CDO-100-01K0

Manufacturer:

Chocolaterie Robert 472, Bd Ratsimandrava
B.P 6211
101- Antananarivo Madagascar

Ingredients:

Fine Madagascar cocoa beans. Cocoa solids 99% minimum.

Country of Origin:

Madagascar

Pure Origin:

Fine Cocoa of Madagascar. No chemical treatment or alkalisation. No added flavourings.

ORGANIC-ECOCERT

Certificate No.MG-2013-130727-Z-05844-2008
VEGAN & VEGETARIAN

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

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Flavour/Texture: Fruit flavours, hints of orange and forest fruits from the Fine Cocoa with slight acidic finish. Fondant and texture.

Colour: Red Brown, lighter shade from the criollo trinitario cocoa content.

Application: Making pure and origin chocolate
Chocolate making to chocolate decoration, desserts and baking
Chocolate confectionery, pastry, glacier and any culinary application
chocolate
Melting temperature: 45 - 50°C
Crystallization temperature: 27°C
Indicated temperature of use: 32 - 33°C

Typical Composition: Madagascar cocoa bean: 100%

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.

Technical information: Moisture content <2%
Total Fat content 52% - 54%
Particle size: ≤ 20µ (by micrometer)
Dry fat free cocoa solids: 44% - 47%

Microbiological Analysis:

Yeasts:	<100cfu/g
Moulds:	<100cfu/g
Staphylococci – Coagulase positive:	<10cfu/g
Coliforms:	<10cfu/g
E.Coli:	Negative in 1g
Listeria Monocytogenes:	Negative in 25g
Salmonella:	Negative in 25g

Allergy advice

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Manufactured in a factory that handles dairy and nuts products.

Nutrition Facts per 100g:

Energy:	2470kJ/590 Kcal
Fat:	52-54g
Carbohydrate:	10- 12g of sugars 0g
Fibre:	12g
Protein:	11-16g
Magnesium:	260mg
Phosphorus:	360mg
Theobromine:	940mg

Ethical:

Unlike most chocolate in the world, this is freshly crafted from seed-tree-cocoa-chocolat all in Madagascar since 1940, recognised as the fairest chocolate. Raising value at origin (Raisetrade).

Delivery form:

10X100g Chocolate bars, packed in food grade sealed black biaxially oriented polypropylene (BOPP) bag

Net Weight per packet: 1 kg (35.3 Oz) – **Barcode:**

Dimension of Packet 180mm x 180mm x 45mm

14 packets per carton dimension: 340mm x 240 mm x 285 mm

Carton Barcode:

Net Weight per carton: 14 kg – Gross weight per carton: 14.5 kg

84 cartons per pallet (max.), Dimension: 1.2x1x2.14m (if standard pallet)

Pallet maximum Net weight load: 1,176 kg

Pallet maximum Gross weight: 1,245 kg

9 pallets per container 20" Reefer

Maximum Net weight Container load: 10,584 kg

Maximum Gross weight Container load: 11,250 kg

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

Tel: + 261 20 22 205 65

Fax: + 261 20 22 243 18

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.