

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE DARK CHOCOLATE BAR 70 % COCOA (85g net)</u> CHOCOLAT MADAGASCAR DOMAINE de VOHIBINANY <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BDB-070-K085	



Product Description: Fine Dark Chocolate Retail bar 70% Cocoa (85g net weight) for direct human consumption. Freshly crafted at origin capturing the delicate “terroir” flavours of the rare fine cocoa grown under the shade of the Brickaville rainforest, east Madagascar. The birth region of Madagascar cacao.

Manufacturer: Chocolaterie Robert (International Award Winning Chocolaterie)
472, Bd Ratsimandrava
B.P 6211
101- Antananarivo Madagascar

Ingredients: Cocoa beans of Vohibinany plantation Madagascar, cane sugar.
Cocoa solids 70% min.

Allergy advice: For allergens, see Ingredients in **bold**. May also contain cashew nuts and milk

Country of Origin: Madagascar

Key points: Single Domaine Origin of Madagascar – traceable with integrity.
No chemical processing (alkalisation)
No added flavour enhancers eg Vanilla.
No preservatives.

Gluten Free.

Cocoa Beans Used: Single Domaine terroir specific Trinitario-Criollo-Forastero of Brickaville, Madagascar.

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

VEGAN & VEGETARIAN

Colour: Light red brown, lighter shade from the fine criollo-trinitario cocoa content.

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

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Flavour/Texture: Mellow dark chocolate flavours. Smooth melting, fine texture and long finish.

Application: For direct human consumption.

Shelf life & recommended storage conditions:

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

Technical information:

Humidity: ≤ 1%
Particle size: ≤ 20µ (by micrometer)

Microbiological Analysis:

Parameter	Maximum Limit	Method of Analysis
Enterobacteriaceae	< 1ufc/g	NF V08 - 054
E.coli	< 1ufc/g	NF ISO 16649-2
Salmonella	Absent/25g	BIO 12/16-09/05
Yeast and moulds	< 50ufc/g	NF ISO 21 527-2

Nutrition Facts Per 100g:

Items	Value
Calories	519kcal
kilojoules	2171kJ
Calories from FAT	309g
TOTAL fat	35g
Saturated FAT	21g
Monounsaturated FAT	12g
Polyunsaturated FAT	2g
TRANSFAT	0g
Cholesterol	0mg
Sodium	13mg
Salt	0,03g
Total Carbohydrate	40g
of which sugars	30g
Protein	11g
Fiber	13g

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Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans	✓		
Free from all animal products		✓	May contain dairy
Free from peanuts and peanut derivatives	✓		
Free from other nut and nut derivatives		✓	May contain cashew nuts
Free from nut derived oil	✓		
Free from sesame seeds and derivatives	✓		
Free from other seeds and derivatives	✓		
Free from milk and derivatives		✓	May contain dairy
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 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		✓	
Halal certified		✓	
Free from latex	✓		

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Delivery form:

Chocolate Contact packaging material: Food grade aluminium foil

Product Net Weight:	85 g
Product Code:	MAD-BDN-070-K085-10
Dimension of the bar:	8cm (w) X 16.3 cm(h) X 1cm (t)
Products per carton:	10 bars
Carton per master box:	12 cartons
Net weight per master box:	10.2 kg
Gross weight per master box:	12.4 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0659436909601
Carton barcode	

Contact:

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

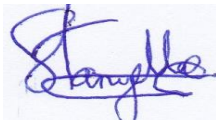
Phone number:

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SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager