

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE DARK CHOCOLATE BAR 70 % COCOA (85g net)</u> <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BDN-070-K085-10	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

<u>Product Description:</u>	Fine Dark Chocolate Retail bar 70% Cocoa (85g net weight) for direct human consumption. Freshly crafted at origin capturing the delicate flavours of the rare fine cocoa grown under the shade of the Sambirano organic rainforest terroir of northwest Madagascar. Seed-tree-bean-chocolat in Madagascar.
<u>Manufacturer:</u>	Chocolaterie Robert (International Award Winning Chocolaterie) 472, Bd Ratsimandrava B.P 6211 101- Antananarivo Madagascar
<u>Ingredients:</u>	Madagascar cocoa beans, cane sugar, Madagascar cocoa butter, GMO free sunflower lecithin. Cocoa solids 70% min.
<u>Allergy advice:</u>	For allergens, see Ingredients in bold . May also contain cashew nuts and milk
<u>Country of Origin:</u>	Madagascar
<u>Key points:</u>	<p>Single Origin of Madagascar – traceable with integrity. Pure Cocoa Butter of Madagascar No chemical processing (alkalisation) No de-odourisation of Cocoa Butter. No added flavour enhancers eg Vanilla. No preservatives.</p> <p>Gluten Free.</p> <p>International Chocolate Award Winner. Academy of Chocolate World Award Winner.</p> <p>Cocoa Beans Used: Grand Cru de Sambirano, Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% single origin of Madagascar)</p> <p>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).</p> <p>VEGAN & VEGETARIAN</p>
<u>Colour:</u>	Light red brown, lighter shade from the fine criollo-trinitario cocoa content.

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Flavour/Texture: Mellow dark chocolate with fruit raison/citrus flavours of the fine cocoa. Smooth melting and fine texture.

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	551kcal
kilojoules	2305kJ
Calories from FAT	354kcal
TOTAL fat	41g
Saturated FAT	24g
Monounsaturated FAT	14g
Polyunsaturated FAT	2g
TRANSFAT	0g
Cholesterol	0mg
Sodium	11mg
Salt	0.03g
Total Carbohydrate	38g
of which sugars	29g
Protein	9g
Fiber	11g

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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	0715547889710
Carton barcode	10715547889717

Contact:

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

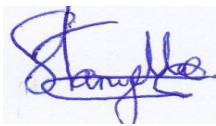
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SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager