

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE DARK CHOCOLATE BAR 100 % COCOA (85g net)</u> <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BDN-100-K085-10	

Chocolat
MADAGASCAR

Depuis 1940

Fine Fresh Fair

Product Description: Fine Dark Chocolate Retail bar 100% 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.

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

Ingredients: Madagascar cocoa beans. Cocoa solids 100% min.

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

Country of Origin: Madagascar

Key points: Single Origin of Madagascar – traceable with integrity.
No chemical processing (alkalisation)
No de-odourisation of Cocoa Butter.
No added flavour enhancers eg Vanilla.
No preservatives.
Gluten Free.

Cocoa Beans Used: Grand Cru de Sambirano, Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% single origin of 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: Red/ brown, lighter shade from the fine criollo-trinitario cocoa content.

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE DARK CHOCOLATE BAR 100 % COCOA (85g net)</u> <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BDN-100-K085-10	

Flavour/Texture: Dark chocolate with notes of fruit raison/citrus flavours of the fine cocoa and low bitterness. 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	581kcal
kilojoules	2429kJ
Calories from FAT	442kcal
TOTAL fat	50g
Saturated FAT	30g
Monounsaturated FAT	18g
Polyunsaturated FAT	3g
TRANSFAT	0g
Cholesterol	0mg
Sodium	18mg
Salt	0.04g
Total Carbohydrate	15g
of which sugars	0.4g
Protein	15g
Fiber	19g

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE DARK CHOCOLATE BAR 100 % COCOA (85g net)</u> <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BDN-100-K085-10	

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 sulphites	✓		
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	✓		

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE DARK CHOCOLATE BAR 100 % COCOA (85g net)</u> <i>Single and Pure Origin of Madagascar</i> Product Code: MAD-BDN-100-K085-10	

Delivery form:

Chocolate Contact packaging material: Food grade aluminium foil

Product Net Weight:	85 g
Product Code:	MAD-BDN-100-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	0715547889697
Carton barcode	10715547889694

Contact:

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

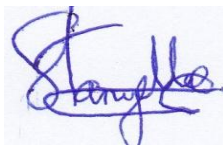
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager