

Chocolaterie Robert S.A	<b>PRODUCT SPECIFICATION</b>	Update: <b>19 February 2018</b>
	<b>FINE DARK MILK CHOCOLATE BAR 80 % COCOA (85g net)</b> <i>Grand Cru de Sambirano</i> <i>Single Origin of Madagascar</i> <b>Product Code: MAD-BLN-080-K085-10</b>	

*Chocolat*  
MADAGASCAR

Depuis 1940

*Fine Fresh Fair*

- Product Description:** Fine dark milk chocolate retail bar 80% Cocoa (85g net weight) for direct human consumption. Freshly crafted in Madagascar capturing the delicate creamy and fruity flavours of the fine cocoa grown under the shade of the Sambirano organic rainforest terroir of northwest Madagascar with cows' whole milk. Seed-tree-bean-chocolat in Madagascar.
- Manufacturer:** Chocolaterie Robert (International Award Winning Chocolaterie)  
472, Bd Ratsimandrava  
Ouest Ambohijanahary  
B.P 6211  
101- Antananarivo Madagascar
- Ingredients:** Madagascar cocoa beans, Madagascar pure natural cocoa butter, **Cow's whole Milk Powder**, cane sugar. Cocoa solids 80% min.
- Allergy advice:** For allergens, see Ingredients in **bold**. May also contain cashew nuts
- Country of Origin:** Madagascar
- Key points:** Single Plantation origin of Madagascar – traceable with integrity.  
Pure natural cocoa butter of Madagascar  
No chemical processing (alkalisation)  
No de-odourisation of cocoa butter.  
No added flavour enhancers eg Vanilla.  
Less sugar than a 90% cocoa dark chocolate bar.  
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).

**VEGETARIAN**

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

**Flavour/Texture:** Mellow, creamy, raisin and citrus, chocolate, banana notes. 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 (kcal)	641
Kilojoules (kJ)	2683
Calories from FAT (kcal)	510
TOTAL fat (g)	58
Saturated FAT (g)	35
Monounsaturated FAT (g)	20
Polyunsaturated FAT (g)	3
Transfat (g)	1
Cholesterol (mg)	14
Sodium (mg)	61
Salt (g)	0,15
Total Carbohydrate (g)	19
of which sugars (g)	11
Protein (g)	13
Fiber (g)	10

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### Intolerance data

Items	Yes	No	Details
Suitable for ovo-lacto vegetarians	✓		
Suitable for vegans		✓	Cow Milk Powder
Free from all animal products		✓	Cow Milk Powder
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		✓	Cow Milk Powder
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

<b>Product Net Weight:</b>	<b>85 g</b>
Product Code:	MAD-BLN-080-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	<b>0659436909540</b>
Carton barcode	06594369095400

**Contact:**

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

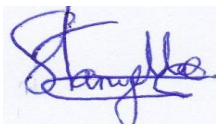
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: [www.chocolatmadagascar.com](http://www.chocolatmadagascar.com)

**SIGNED BY:** Stanyella RATSIMBAZAFY



**POSITION:** Quality Manager