

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE ROASTED COCOA NIBS</u> <i>Single and Pure Origin of Madagascar Grand cru de Sambirano</i> Product code: MAD-NRN-100-02K5-4/ MAD-NRN-100-500-20	



Product Description:

Fine roasted cocoa nibs. Freshly crafted in Madagascar capturing the delicate fruity flavours of the fine cocoa grown under the shade of Sambirano organic rainforest terroir of northwest Madagascar. Seed-tree-bean-chocolat in Madagascar.

Manufacturer:

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

Ingredients:

Roasted cocoa nibs of Madagascar

Allergy advice:

For allergens, see Ingredients in **bold**.

Country of Origin:

Madagascar

Key points:

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

Gluten Free.

Cocoa Beans Used: Grand Cru Sambirano, Single Origin terroir specific Forastero, Trinitario-Criollo (guaranteed 100% 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 criollo-trinitario cocoa content.

Flavour and texture

Fine forest fruit characteristics and mellow (when crafted with cane sugar).

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE ROASTED COCOA NIBS</u> <i>Single and Pure Origin of Madagascar Grand cru de Sambirano</i> Product code: MAD-NRN-100-02K5-4/ MAD-NRN-100-500-20	

Application: Chocolate making, baking, ice cream and savoury dishes

Shelf life & recommended storage conditions:

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

Microbiological Analysis:

Parameter	Maximum Limit	Method of Analysis
Salmonella	Absent/25g	BIO 12/16-09/05
Yeast and moulds	< 100ufc/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 ROASTED COCOA NIBS</u> <i>Single and Pure Origin of Madagascar Grand cru de Sambirano</i> Product code: MAD-NRN-100-02K5-4/ MAD-NRN-100-500-20	

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		✓	
Halal certified		✓	
Free from latex	✓		

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE ROASTED COCOA NIBS</u> <i>Single and Pure Origin of Madagascar Grand cru de Sambirano</i> Product code: MAD-NRN-100-02K5-4/ MAD-NRN-100-500-20	

Delivery form:

Packed in food grade heat-sealed blue/black biaxially oriented polypropylene (BOPP) bag as:

Product Net Weight:	2.5kg bag	500g bag
Product Code:	MAD-NRN-100-02K5-4	MAD-NRN-100-500-20
Dimension of Packet:	260 mm x 180 mm x 60 mm	200 mm x 150 mm x 40 mm
Products per Master Box:	4 packets	20 packets
Net Weight per Master Box:	10 kg	10 kg
GW per master box:	11 kg	11kg
Master box dimension:	345mm x 240mm x 290mm	345mm x 240mm x 290mm
Product barcode	0634654724694	0634654724700

Contact:

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

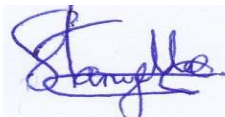
Phone number:

+44 161 298 1900 (International)

+261 (0) 22 205 65 (Madagascar)

Website: www.chocolatmadagascar.com

SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager