

Chocolaterie Robert S.A	PRODUCT SPECIFICATION	Update: 07 November 2017
	<u>FINE NATURAL CACAO POWDER 18 to 20% FAT</u> <i>Single and Pure Origin of Madagascar</i> Product code: MAD-PNN-100-01K0-8	



Product Description: Fine Natural Cacao Powder 1Kg net weight with 18% to 20% cacao butter. Freshly extracted and packaged (by pressing, pulverisation and sifting). Extracted from roasted and ground non alkalized organic cocoa mass of fine Malagasy Criollo -Trinitario and Malagasy Forastero cocoa beans grown in the Sambirano organic rainforest of north west Madagascar.

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

Ingredients: Madagascar natural cacao powder.

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 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: Light red brown, from the Criollo-Trinitario content.

Flavour and texture Madagascar signature fine forest fruit characteristics, and acidic chocolate flavours. Powder texture.

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Application: Ingredient for Pastry, Baking, Glacier

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

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:

Calories	395kcal
kilojoules	1655kj
Calories from FAT	171kcal
TOTAL fat	19g
Saturated FAT	11g
Monounsaturated fat	7g
Polyunsaturated fat	1g
Transfat	0g
Cholesterol	0mg
Sodium	29mg
Salt	0.07g
Total Carbohydrate	24g
of which sugars	1g
Protein	25g
Fiber	30g

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Allergy advice and 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	✓		

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Delivery form:

Packed in food grade heat-sealed black biaxially oriented polypropylene (BOPP) bag.

Product Net Weight:	1kg
Product Code:	MAD-PNN-100-01K0-8
Dimension of 1 kg bloc:	260mm x 180mm x 60mm
Product per bag:	1kg
Bag per master box:	8 bags
Net weight per master box:	8 kg
Gross weight per master box:	8.7 kg
Master box dimension:	345mm x 240mm x 290mm
Product barcode	0634654724588

Contact:

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

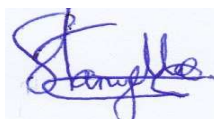
Phone number:

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SIGNED BY: Stanyella RATSIMBAZAFY



POSITION: Quality Manager