

Mademoiselle de Margaux	TECHNICAL DATA		Version : 16		
	<b>Sarments du Médoc</b> <b>Dark chocolate - Orange</b>		Created : 06/09/2005 Modified : 21/05/2024		
	Reference : 170102 / 170107				
<b>DESCRIPTION</b>					
		Dark chocolate orange flavoured twigs			
Weight of one twig :	2,6 g				
Length of one twig :	12,50 cm				
<b>COMPOSITION</b>					
Ingredient list :	Cocoa beans, sugar, cocoa butter, natural orange flavour, emulsifier: sunflower lecithin, natural Sichuan berries flavour, whole <b>milk</b> powder, anhydrous <b>milkfat</b> , natural vanilla extract.				
Composition :	<b>Ingredients</b>		<b>Percentage</b>		
	Cocoa beans		49,40%		
	Sugar		47,10%		
	Cocoa butter		2,40%		
	Natural orange flavor		1,10%		
	Sunflower lecithin				
	Whole milk powder				
	Anhydrous milkfat				
Allergens :	Natural vanilla extract				
	Ingredients : Milk				
<i>Due to common production equipments :</i>		Shelled fruit, soya, gluten, eggs			
<b>NUTRITIONAL VALUES</b>					
	<b>1 twig</b>	<b>100 g</b>	<b>% Daily value (1 twig)</b>	<b>% Daily value (100g)</b>	
<b>Energy</b>	14 Kcal 57 KJ	525 Kcal 2182 KJ	1% 1%	26% 26%	
<b>Total fat</b> of which saturated fat	0,8 g 0,52 g	31 g 20 g	1% 3%	44% 100%	
<b>Total carbohydrates</b> of which sugars	1,5 g 1,3 g	56 g 49 g	1% 1%	22% 54%	
<b>Proteins</b>	0,19 g	7,4 g	0%	15%	
<b>Salt</b>	<0,01 g	0,01 g	0%	0%	

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ORGANOLEPTIC CARACTERISTICS						
Texture	crunchy					
Taste	dark chocolate with orange notes					
PHYSICO-CHEMICAL DATA						
$Aw =$	0,3					
MICROBIOLOGICAL CRITERIA						
	<i>UFC/g</i>	<i>TOLERANCE</i>	<i>METHOD</i>			
Total plate count	<10 000/g	10 000/g	NF EN ISO 4833			
Enterobacteriae	<10/g	10/g	NF V 08-050			
Yeast	<100/g	100/g	XP V 08-059			
Mould	<100/g	100/g	XP V 08-059			
Salmonella	abs/25g	0/25g	MSRV validation ISO 16140			
OTHERS DATA						
Cocoa	51% minimum					
Shelf life	18 months					
Storage	Temperature : 16 - 18°C Hygrometry : 60% max Odourless place					
PROCESS						
<pre> graph TD     chocolate[Chocolate] --&gt; tempering[tempering]     flavor[Orange flavor] --&gt; flavoring[flavouring]     pearls[chocolate pearls] --&gt; decoration[decoration]     tempering --&gt; flavoring     flavoring --&gt; shaping[shaping]     shaping --&gt; decoration     decoration --&gt; cooler[cooler]     cooler --&gt; alveolus[alveolus felling: aspect control]     alveolus --&gt; weight[weight adjustment]     weight --&gt; case[case/sticker/date]     case --&gt; plastic[plastic film]     plastic --&gt; metal[metal detector]     metal --&gt; weight2[weight control]     weight2 --&gt; box[box]     pearls --&gt; decoration     control[control] --- cooler     </pre>						



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<b>LOGISTICS DATA</b>						
Legal description	Dark chocolate twigs with orange flavour					
Article code number	170102 00 10					
Best Before Date	BDD: DD / MM / YYYY, Batch: Z17XXX HH:MM					
Storage conditions	Cool dry place					
Storage temperature	16 - 18°C					
Net weight	125 g					
Dimension UVC (cm : L*I*h)	15,4 * 12,8 * 2,6					
Case Pack	12					
Case pack Net weight	1,5 kg					
Case pack Gross weight	2 kg					
Dimension case pack (cm: L*I*h)	27*16,2*18,2					
Nb case/level	20					
Nb levels/pallet	9					
Nb case/pallet	180					
Maximum height palett (cm)	179					
EAN code	3760109080064					
DUN code	3760109080620					
<b>HEALTH CERTIFICATE</b>						
<p>We certified that the products manufactured and sold by Mademoiselle de Margaux – 1, Route de l'Île Vincent – 33460 Margaux France:</p> <ul style="list-style-type: none"> <li>• are manufactured in France;</li> <li>• are in line with Regulation regulated by the European Directive 2000/36/EC of the European Parliament and of the Council of 20 June 2000 relating to cocoa and chocolate products intended for human consumption, which came into force on August 3, 2003;</li> <li>• are in line with Regulation regulated by the European Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs;</li> <li>• respect the general requirements on Food Industry as well as overall prescriptions on food legislation as defined in the EC 178/2002 regulation of the European Parliament and Council;</li> <li>• do not contain pig meat, dioxins and GMOs and are not ionized;</li> <li>• do not contain ingredients that, to the best of our knowledge, could be harmful to public health;</li> <li>• are safe for use, are fit for human consumption and are manufactured in line with the strictest safety standards of secure.</li> </ul> <p>Finally, the activity of the company does not required the approval delivered by the Department of Veterinary Services.</p>						
<b>VALIDATION</b>						
Service :	Quality					
Name :	Ismérie Le Bourse					
Date :	21 May 2024					