




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

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ORGANOLEPTIC CHARACTERISTICS			
Texture	crunchy		
Taste	dark chocolate with orange notes		
PHYSICO-CHEMICAL DATA			
$A_w = 0,3$			
MICROBIOLOGICAL CRITERIA			
	UFC/g	TOLERANCE	METHOD
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			
<div> <div> <div>chocolate</div> <div>Orange flavor</div> <div>chocolate pearls</div> </div> <div> <div>tempering</div> <div>flavouring</div> <div>shaping</div> <div>decoration</div> <div>cooler</div> <div>alveolus felling: aspect control</div> <div>weight adjustment</div> <div>case/sticker/date</div> <div>plastic film</div> <div>metal detector</div> <div>weight control</div> <div>box</div> </div> <div> <div>control</div> </div> </div>			



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LOGISTICS DATA			
Legal description	Dark chocolate twigs with orange flavour		
Article code number	170102 00 10	170107 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	60g	
Dimension UVC (cm : L*I*h)	15,4 * 12,8 * 2,6	15*7,5*2,6	
Case Pack	12	18	
Case pack Net weight	1,5 kg	1,08 kg	
Case pack Gross weight	2 kg	1,6 kg	
Dimension case pack (cm: L*I*h)	27*16,2*18,2	23,1*15,6*17	
Nb case/level	20		
Nb levels/pallet	9		
Nb case/pallet	180		
Maximum height palett (cm)	179		
EAN code	3760109080064	3760109080323	
DUN code	3760109080620	3760109083294	
HEALTH CERTIFICATE			
<p>We certified that the products manufactured and sold by Mademoiselle de Margaux– 1, Route de l'Ile Vincent – 33460 Margaux France:</p> <ul style="list-style-type: none"> • are manufactured in France; • 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; • 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; • 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; • do not contain pig meat, dioxins and GMOs and are not ionized; • do not contain ingredients that, to the best of our knowledge, could be harmful to public health; • are safe for use, are fit for human consumption and are manufactured in line with the strictest safety standards of secure. <p>Finally, the activity of the company does not required the approval delivered by the Department of Veterinary Services.</p>			
VALIDATION			
Service :	Quality		
Name :	Ismérie Le Bourse		
Date :	21 May 2024		