

	TECHNICAL DATA		Version : 14	
	Sarments du Médoc Dark chocolate - Mint		Created : 06/09/2005 Modified : 28/10/2025	
	Reference : 170104 / 170116			
DESCRIPTION				
	Dark chocolate mint flavoured twigs			
Weight of one twig :	2,6 g			
Length of one twig :	12,50 cm			
COMPOSITION				
Ingredient list :	Ingredients: Cocoa mass, sugar, cocoa butter, emulsifiers: lécithin (SOYA), mitcham mint essential oil, whole MILK powder, anhydrous DAIRY fat, natural vanilla flavour.			
Composition :	Ingredients	Percentage		
	Cocoa beans	60,29%		
	Sugar	38,30%		
	Cocoa butter	0,62%		
	Mint essential oil	0,74%		
	Sunflower lecithin			
	Whole milk powder			
	Anhydrous milkfat			
Allergens :	Ingredients :	Milk		
	Due to common production equipments :	tree nuts, 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%	26%
Total fat <i>of which saturated fat</i>	0,8 g 0,52 g	31 g 20 g	1%	44%
Total carbohydrates <i>of which sugars</i>	1,5 g 1,3 g	56 g 49 g	1%	22%
Proteins	0,19 g	7,4 g	0%	15%
Salt	<0,01 g	0,01 g	0%	0%

Mademoiselle de Margaux	TECHNICAL DATA	Version : 14	
	Sarments du Médoc Dark chocolate - Mint	Created : 06/09/2005 Modified : 28/10/2025	
	Reference : 170104 / 170116		
ORGANOLEPTIC CARACTERISTICS			
Texture	crunchy		
Taste	dark chocolate with mint notes		
PHYSICO-CHEMICAL DATA			
<i>Aw</i> =	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	60% minimum		
Shelf life	18 months		
Storage	Temperature : 16 - 18°C Hygrometry : 60% max Odourless place		
PROCESS			
chocolate	tempering		
natural mint flavor	flavouring		
	shaping		
chocolate pearls	decoration		
	cooler		
	alveolus filling : aspect control		
	weight adjustment		
	case/sticker/date		
	plastic film		
	metal detector		
	weight control		
control	box		
			

Mademoiselle de Margaux	TECHNICAL DATA	Version : 14
	Sarments du Médoc Dark chocolate - Mint	Created : 06/09/2005 Modified : 28/10/2025
	Reference : 170104 / 170116	
LOGISTICS DATA		
Legal description	Dark chocolate mint flavoured	
Article code number	170104 00 10	170109 00 10
Storage conditions	Dry and fresh place	
Storage temperature	16 - 18°C	
Net weight	125 g	60 g
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	1,08kg
Case pack Gross weight	2 kg	1,6kg
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	3760109080224	3760109083539
DUN code	03760109082228	03760109083546
HEALTH CERTIFICATE		
We certify that our chocolates and confectionery products:		
<ul style="list-style-type: none"> - are in accordance with the Regulations governed by the European Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 on cocoa and chocolate products intended for human consumption, which entered into force on 3 August 2003; - are in accordance with the Regulations governed by Regulation 1169/2011 of the European Parliament on the provision of food information to consumers; - are in accordance with the Regulations governed by Regulation 2023/915 of the European Parliament on maximum levels of cadmium in foodstuffs; - comply with the general obligations of the trade in foodstuffs as well as the general requirements of food law defined in Regulation (EC) No. 178/2002 of the European Parliament and of the Council; - do not contain pork or dioxin, are un-ionised and GMO-free (according to EC Regulations 1829/2003 and 1830/2003); - do not contain ingredients that, according to our best knowledge, could be harmful to public health; - are safe for use and fit for human consumption and are produced in compliance with the strictest safety standards. - are free of radioactive elements, in accordance with the food safety standards of the European Community - the primary packaging used for packaging meets the requirements of the European regulations in force, relating to materials and articles intended to come into contact with foodstuffs 		
Finally, the company's activity is not subject to the approval of the Veterinary Services Department.		
VALIDATION		
Service :	Quality	
Name :	Frédéric Carrère	
Date :	28 October 2025	