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| <div>Mademoiselle de Margaux</div> | 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 | | | | |
| | Natural vanilla extract | | | | |
| 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% 1% | 26% 26% |
| Total fat | 0,8 g | 31 g | | 1% | 44% |
| of which saturated fat | 0,52 g | 20 g | | 3% | 100% |
| Total carbohydrates | 1,5 g | 56 g | | 1% | 22% |
| of which sugars | 1,3 g | 49 g | | 1% | 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 mint notes | | |
| PHYSICO-CHEMICAL DATA | | | |
| Aw = 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 | 60% minimum | | |
| Shelf life | 18 months | | |
| Storage | Temperature : 16 - 18°C Hygrometry : 60% max Odourless place | | |
| PROCESS | | | |
| <div> <div> <div>chocolate</div> <div>natural mint 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 filling : 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 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 | | | |
| <p>We certify that our chocolates and confectionery products:</p> <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 <p>Finally, the company's activity is not subject to the approval of the Veterinary Services Department.</p> | | | |
| VALIDATION | | | |
| Service : | Quality | | |
| Name : | Frédéric Carrère | | |
| Date : | 28 October 2025 | | |