

Mademoiselle de Margaux	TECHNICAL DATA		Version : 4		
	<b>Sarments du Médoc</b> <b>Dark chocolate -</b> <b>Blackcurrant and basil</b>		Created : 11/02/2021 Modified : 21/05/2024		
	Reference : 170106				
<b>DESCRIPTION</b>					
		Dark chocolate blackcurrant and basil 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, emulsifier: sunflower lecithin, natural basil and blackcurrant flavor with other natural flavors, whole <b>milk</b> powder, anhydrous <b>milkfat</b> , natural vanilla extract.				
Composition :	<b>Ingredients</b>		<b>Percentage</b>		
	Cocoa beans		49,51%		
	Sugar		47,29%		
	Cocoa butter		2,33%		
	Sunflower lecithin		0,87%		
	Natural basil and blackcurrant flavor with other natural flavors				
	Whole milk powder				
	Anhydrous milkfat				
	Natural vanilla extract				
Allergens :	<b>Ingredients :</b>		Milk		
	<b>Due to common production equipments :</b>		Shelled fruits, soya, gluten, eggs		
<b>NUTRITIONAL VALUES</b>					
	1 twig	100 g	% Daily value (1 twig)	% Daily value (100g)	
<b>Energy</b>	14 Kcal 57 KJ	525 Kcal 2182 KJ	1%	26%	
<b>Total fat</b> of which saturated fat	0,8 g 0,52 g	31 g 20 g	1%	44%	
<b>Total carbohydrates</b> of which sugars	1,5 g 1,3 g	56 g 49 g	1%	22%	
<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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<b>ORGANOLEPTIC CARACTERISTICS</b>			
Texture	crunchy		
Taste	dark chocolate with blackcurrant and basil notes		
<b>PHYSICO-CHEMICAL DATA</b>			
<i>Aw</i> =	0,3		
<b>MICROBIOLOGICAL CRITERIA</b>			
	<i>UFC/g</i>	<b>TOLERANCE</b>	<b>METHOD</b>
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
<b>OTHERS DATA</b>			
Cocoa	51% minimum		
Shelf life	18 months		
Storage	Temperature : 16 - 18°C Hygrometry : 60% max Odourless place		
<b>PROCESS</b>			
<pre> graph TD     chocolate --&gt; tempering     flavor[natural basil and blackcurrant flavor] --&gt; tempering     pearls[chocolate pearls] --&gt; tempering     tempering --&gt; flavoring     flavoring --&gt; shaping     shaping --&gt; decoration     decoration --&gt; cooler     cooler --&gt; alveolus[alveolus felling; aspect control]     alveolus --&gt; weightAdjust[weight adjustment]     weightAdjust --&gt; case[case/sticker/date]     case --&gt; plastic[plastic film]     plastic --&gt; metal[metal detector]     metal --&gt; weightControl[weight control]     weightControl --&gt; box[box]     control --&gt; weightControl     </pre>			



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<b>LOGISTICS DATA</b>				
Legal description	Dark chocolate blackcurrant and basil flavoured			
Article code number	170106 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	3760109081566			
DUN code	03760109081573			
<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. Finally, the activity of the company does not required the approval delivered by the Department of Veterinary Services.</li> </ul>				
<b>VALIDATION</b>				
Service :	Quality			
Name :	Ismérie LE BOURSE			
Date :	21 May 2024			