



|   |   |  |  |                              |                         |
|---|---|--|--|------------------------------|-------------------------|
| <div>Mademoiselle de Margaux</div>  | TECHNICAL DATA                                |  | Version : 17                                     |                              |                         |
|   | Sarments du Médoc<br>Milk chocolate - Caramel |  | Created : 06/09/2005<br>Modified le : 29/10/2025 |                              |                         |
|   | Reference : 170302 / 170112                   |  |  |                              |                         |
| DESCRIPTION   |   |  |  |                              |                         |
|  |   | Milk chocolate sprigs, caramel flavoured   |  |                              |                         |
| Weiht of one twig   |   | 2,6 g  |  |                              |                         |
| Lenght of one twig  |   | 12,50 cm   |  |                              |                         |
| COMPOSITION   |   |  |  |                              |                         |
| Ingrédient list :   |   | Sugar, cocoa butter, whole MILK powder, cocoa mass, skimmed MILK powder, emulsifiers: lécithin (SOYA), natural flavours, anhydrous DAIRY fat, natural vanilla flavour. |  |                              |                         |
| Composition :   |   | Ingredient   |  | %                            |                         |
|   |   | Sugar  |  | 39,26%                       |                         |
|   |   | Cocoa butter   |  | 18,64%                       |                         |
|   |   | Whole milk powder  |  | 17,64%                       |                         |
|   |   | Cocoa Paste  |  | 14,30%                       |                         |
|   |   | Skimmed milk powder  |  | 4,26%                        |                         |
|   |   | Emulsifier: soy lecithin   |  | 0,95%                        |                         |
|   |   | Natural Flavor   |  | 0,25%                        |                         |
|   |   | Anhydrous milk fat   |  |                              |                         |
|   |   | Natural vanilla flavour  |  |                              |                         |
| Allergens :   |   | Ingredients :  |  | milk                         |                         |
|   |   | Cross-contamination:   |  | Tree nuts, eggs, gluten, soy |                         |
| NUTRITION DATA  |   |  |  |                              |                         |
|   | 1 twig  | 100 g  |  | % Daily value<br>(1 twig)    | % Daily<br>value (100g) |
| Energy  | 14 Kcal                                       | 540  | Kcal   | 0,7%                         | 27%                     |
|   | 59 KJ   | 2254   | KJ   | 0,7%                         | 27%                     |
| Total fat   | 0,8 g   | 31   | g  | 1,1%                         | 44%                     |
| Saturated fat   | 0,50 g  | 20   | g  | 2,5%                         | 100%                    |
| Total carbohydrate  | 1,5 g   | 56   | g  | 0,6%                         | 22%                     |
|   | sugar<br>1,4 g                                | 54   | g  | 1,6%                         | 60%                     |
| Proteins  | 0,20 g  | 8,0  | g  | 0,4%                         | 16%                     |
| Salt  | <0,01 g                                       | 0,23   | g  | 0,0%                         | 0%                      |

| GUSTATIVE DATA  |  |           |                           |
|---|--|-----------|---------------------------|
| Texture   | Meltingly soft   |           |                           |
| Taste   | Milk chocolate with salty caramel falvour                          |           |                           |
| PHYSICO-CHEMICAL DATA   |  |           |                           |
| Aw =  | 0,3  |           |                           |
| MICROBIOLOGICAL CRITERIA  |  |           |                           |
|   | UFC/g  | TOLERANCE | METHODE                   |
| 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  | non détecté/25g  | 0/25g     | MSRV validation ISO 16140 |
| AUTRES CARACTERISTIQUES   |  |           |                           |
| Cocoa   | 32 % minimum   |           |                           |
| Shelf life  | 18 months  |           |                           |
| Storage   | Temperature : 16 - 18°C<br>Hygrometry : 60% max<br>Odourless place |           |                           |
| PROCESS   |  |           |                           |
| <div><div><div>chocolate</div><div>caramel flavour</div><div>chocolate pearls</div><div>control</div></div><div><div>tempering</div><div>flavouring</div><div>shaping</div><div>decoration</div><div>cooling</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></div> |  |           |                           |

| LOGISTIC DATA  |   |
|--|---|
| Legal description  | Twigs of milk chocolate with caramel flavor |
| Article code number  | 170302 00 10 170112 00 10                   |
| Best Before Date   | BDD : DD / MM / YYYY, Batch : Z17YYY HH:MM  |
| Storage conditions   | Cool dry place                              |
| Storage temperature  | 16 - 18°C                                   |
| Net weight   | 125g 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   | 1,5kg 1,08kg                                |
| Case pack Gross weight   | 2kg 1,6kg                                   |
| Dimension case pack (cm: L*I*h)  | 27*16,2*18,2 23,1*15,6*17                   |
| Nb case/level  | 20 20                                       |
| Nb levels/pallet   | 9 9   |
| Nb case/pallet   | 180 180                                     |
| Maximum height palett (cm)   | 179 179                                     |
| EAN code   | 3760109080095 3760109080415                 |
| DUN code   | 03760109080927 03760109084192               |
| HEALTH CERTIFICATE   |   |
| <p>We certify that our chocolates and confectionery products:</p> <ul style="list-style-type: none"> <li>- 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;</li> <li>- are in accordance with the Regulations governed by Regulation 1169/2011 of the European Parliament on the provision of food information to consumers;</li> <li>- are in accordance with the Regulations governed by Regulation 2023/915 of the European Parliament on maximum levels of cadmium in foodstuffs;</li> <li>- 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;</li> <li>- do not contain pork or dioxin, are un-ionised and GMO-free (according to EC Regulations 1829/2003 and 1830/2003);</li> <li>- do not contain ingredients that, according to our best knowledge, could be harmful to public health;</li> <li>- are safe for use and fit for human consumption and are produced in compliance with the strictest safety standards.</li> <li>- are free of radioactive elements, in accordance with the food safety standards of the European Community</li> <li>- 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</li> </ul> <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 :   | 29 October 2025                             |