

Mademoiselle de Margaux	TECHNICAL DATA		Version : 17		
	Sarments du Médoc Milk chocolate - Caramel		Created : 06/09/2005 Modified le : 29/10/2025		
	Reference : 170302 / 170112				
DESCRIPTION					
		Milk chocolate sprigs, caramel flavoured			
Weight of one twig	2,6 g				
Length of one twig	12,50 cm				
COMPOSITION					
Ingredient list :	Sugar, cocoa butter, whole MILK powder, cocoa mass, skimmed MILK powder, emulsifiers: lecithin (SOYA), natural flavours, anhydrous DAIRY fat, natural vanilla flavour.				
Composition :	Ingredient	% 39,26%			
	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 (1 twig)	% Daily value (100g)	
Energy	14 Kcal 59 KJ	540 Kcal 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	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 Hygrometry : 60% max Odourless place		
PROCESS			
chocolate	tempering		
caramel flavour	flavouring		
	shaping		
chocolate pearls	decoration		
	cooling		
	alveolus filling : aspect control		
	weight adjustment		
	case/sticker/date		
	plastic film		
	metal detector		
	weight control		
control	box		



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 : Z17YYYY 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

We certify that our chocolates and confectionery products:

- 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 :	29 October 2025