





<div>Mademoiselle de Margaux</div>	TECHNICAL DATA		Version : 19		
	LA GUINETTE Armagnac		Created on: 06/09/2005 Modified on: 15/01/2026		
	Reference : 171454-171456-171459				
DESCRIPTION					
		Morello cherry in an Armagnac fondant, coated with dark chocolate			
Weight :		12,5 g			
COMPOSITION					
Ingredient list :		Dark chocolate 48% (cocoa mass, sugar, cocoa butter), Armagnac fondant 24.7% (sugar, glucose syrup, water, Armagnac 3%), sour cherries in alcohol 23.3% (morello cherry, alcohol, water, sugar), chocolate pearl (sugar, cocoa mass, cocoa butter, whole Milk powder, anhydrous Milk fat, natural vanilla flavouring, glazing agent: shellac). Pure alcohol content: 5%			
Composition :		Ingredients		Percentage	
		Dark chocolate		48,00%	
		Fondant		24,00%	
		Morello cherry with alcohol		23,30%	
		Chocolate vermicelli		4,00%	
		Armagnac		0,70%	
Allergens :		Ingredients :		Milk	
		Due to common production equipments :		Shelled fruits, eggs, gluten	
NUTRITIONAL VALUES					
	1 Guinette	100 g		% Daily value (1 twig)	% Daily value (100g)
Energy	53 Kcal 223 KJ	425 Kcal 1781 KJ		3% 3%	21% 21%
Total fat of which saturated fat	2,4 g 1,5 g	19 g 12 g		3% 8%	27% 60%
Total carbohydrates of which sugars	7,8 g 6,4 g	62 g 51 g		3% 7%	25% 57%
Proteins	0,49 g	3,9 g		1%	8%
Salt	<0,01 g	<0,01 g		0%	0%
ORGANOLEPTIC CHARACTERISTICS					
Texture	Crunchy then juicy				
Taste	Association of cherry sweet acidity with warmth of armagnac and melting chocolate.				
PHYSICO-CHEMICAL DATA					
Aw = 0,7					

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MICROBIOLOGICAL CRITERIA			
	UFC/g	TOLERANCE	METHOD
Total plate count	<10 000/g	10 000/g	NF 08-051
Enterobacteriae	<10/g	10/g	NF V 08-050
Yeast and mould	<1 000/g	5 000/g	NF V 08-059
Bacillus cereus	<100/g	100/g	NF ISO 7932
Salmonella	non détecté/25g	0/25g	NF V 08-052
OTHERS DATA			
Cocoa	53% minimum		
GMO	-		
Shelf life	10 months		
Storage	Temperature : 16 - 18°C Hygrometry : 60% max Odourless place		
PROCESS			
<div> <div> <div>cherries</div> <div>plastic stems</div> </div> <div> <div>sugar</div> <div>alcohol</div> </div> <div> <div>chocolate</div> <div>chocolate pearls</div> </div> </div> <div> <div>sugar prepar</div> <div>tempering</div> </div> <div> <div>Sewing up</div> <div>Hanging</div> <div>Sugar flavoured coating</div> <div>Cooler</div> <div>Chocolate coating</div> <div>Decoration</div> <div>Cooler</div> <div>Picking up : aspect control</div> <div>Weight control</div> <div>Date/Plastic film</div> <div>Metal detector</div> <div>Case</div> </div> <div> <div>control</div> <div></div> </div> <div>  </div>			

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LOGISTICS DATA			
Legal description	Cherries in alcohol and Armagnac coated with dark chocolate		
Article code number	171456 00 10	171459 00 10	171454 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	190 g	110 g	1 kg
Dimension UVC (cm : L*I*h)	16,5*16,5*3,6	14,7*14,7*3,6	35,5*17,0*7,3
Case Pack	12	12	6
Case pack Net weight	2,3 kg	1,3 kg	6kg / 13,2 lbs
Case pack Gross weight	4 kg	2,5 kg	7,5kg / 16,6 lbs
Dimension case pack (cm: L*I*h)	38,2*19,3*22,2	30,5*15,7*22,5	36,0*34,0*23,05
Nb case/level	12	17	6
Nb levels/pallet	7	6	5
Nb case/pallet	84	102	30
Maximum height palett (cm)	170	157	120
EAN code	3760109080033	3760109080422	3760109080019
DUN code	3760109080323	3760109084222	3760109080118
HEALTH CERTIFICATE			
<p>We certify that the products manufactured and distributed by Mademoiselle de Margaux – 1, Route de l'Ile Vincent – 33460 Margaux France:</p> <ul style="list-style-type: none"> • are manufactured in France; • 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 compliance 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; • Contain no pork or dioxin, are GMO-free and non-irradiated; • 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 highest safety standards. <p>Finally, the company's activity is not subject to the approval of the Veterinary Services Department.</p>			
VALIDATION			
Service :	Quality		
Name :	Frédéric Carrère - Quality Manager		
Date :	15 January 2026		