

	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 :	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><i>Ingredients</i></th><th style="text-align: center;"><i>Percentage</i></th></tr> </thead> <tbody> <tr> <td style="text-align: center;">Dark chocolate</td><td style="text-align: center;">48,00%</td></tr> <tr> <td style="text-align: center;">Fondant</td><td style="text-align: center;">24,00%</td></tr> <tr> <td style="text-align: center;">Morello cherry with alcohol</td><td style="text-align: center;">23,30%</td></tr> <tr> <td style="text-align: center;">Chocolate vermicelli</td><td style="text-align: center;">4,00%</td></tr> <tr> <td style="text-align: center;">Armagnac</td><td style="text-align: center;">0,70%</td></tr> </tbody> </table>			<i>Ingredients</i>	<i>Percentage</i>	Dark chocolate	48,00%	Fondant	24,00%	Morello cherry with alcohol	23,30%	Chocolate vermicelli	4,00%	Armagnac	0,70%
<i>Ingredients</i>	<i>Percentage</i>														
Dark chocolate	48,00%														
Fondant	24,00%														
Morello cherry with alcohol	23,30%														
Chocolate vermicelli	4,00%														
Armagnac	0,70%														
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><i>Ingredients :</i></th><th colspan="2" style="text-align: center;">Milk</th></tr> </thead> </table>			<i>Ingredients :</i>	Milk											
<i>Ingredients :</i>	Milk														
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><i>Due to common production equipments :</i></th><th colspan="2" rowspan="2" style="text-align: center;">Shelled fruits, eggs, gluten</th></tr> </thead> </table>			<i>Due to common production equipments :</i>	Shelled fruits, eggs, gluten											
<i>Due to common production equipments :</i>	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 CARACTERISTICS															
Texture	Crunchy then juicy														
Taste	Association of cherry sweet acidity with warmth of armagnac and melting chocolate.														
PHYSICO-CHEMICAL DATA															
Aw =	0,7														

	TECHNICAL DATA		Version : 19
	LA GUINETTE Armagnac		Created on: 06/09/2005 Modified on: 15/01/2026
	Reference : 171454-171456-171459		
MICROBIOLOGICAL CRITERIA			
	<i>UFC/g</i>	<i>TOLERANCE</i>	<i>METHOD</i>
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			
cherries plastic stems		Sewing up	
		↓	
		Hanging	
sugar alcohol	sugar prepar	Sugar flavoured coating	
		↓	
		Cooler	
chocolate	tempering	Chocolate coating	
chocolate pearls		↓	
		Decoration	
		↓	
		Cooler	
		↓	
		Picking up : aspect control	
		↓	
		Weight control	
		↓	
		Date/Plastic film	
		↓	
control	CCP	Metal detector	
		↓	
		Case	

	TECHNICAL DATA	Version : 19
	LA GUINETTE Armagnac	Created on: 06/09/2005 Modified on: 15/01/2026
	Reference : 171454-171456-171459	
LOGISTICS DATA		
Legal description	Cherries in alcohol and Armagnac coated with dark chocolate	
Article code number	171456 00 10	171459 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
Dimension UVC (cm : L*I*h)	16,5*16,5*3,6	14,7*14,7*3,6
Case Pack	12	12
Case pack Net weight	2,3 kg	1,3 kg
Case pack Gross weight	4 kg	2,5 kg
Dimension case pack (cm: L*I*h)	38,2*19,3*22,2	30,5*15,7*22,5
Nb case/level	12	17
Nb levels/pallet	7	6
Nb case/pallet	84	102
Maximum height palett (cm)	170	157
EAN code	3760109080033	3760109080422
DUN code	3760109080323	3760109084222
HEALTH CERTIFICATE		
We certify that the products manufactured and distributed by Mademoiselle de Margaux – 1, Route de l'Île Vincent – 33460 Margaux France:		
<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. 		
Finally, the company's activity is not subject to the approval of the Veterinary Services Department.		
VALIDATION		
Service :	Quality	
Name :	Frédéric Carrère - Quality Manager	
Date :	15 January 2026	