

Mademoiselle de Margaux	TECHNICAL DATA		Version : 5												
	<b>GUINETTE</b> <b>Marc de Champagne</b>		Created on: 16/01/2023 Modified on: 15/01/2026												
	Reference : 171453 / 174010 / 171472														
DESCRIPTION															
		Morello cherry with Marc de Champagne fondant, coated with dark chocolate													
Weight :	12,5 g														
COMPOSITION															
Ingredient list :	Dark chocolate 48% (cocoa mass, sugar, cocoa butter), Marc de Champagne fondant (sugar, glucose syrup, water, Marc de Champagne 3%), Morello cherry in alcohol 23,3% (Morello cherry, alcohol, water, sugar), chocolate vermicelli (sugar, cacao mass, cacao butter, whole Milk powder, anhydrous Milk fat, natural vanilla flavor, shellac). Alcohol : 5%.														
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NUTRITIONAL VALUES															
	1 Guinette	100 g	% Daily value (1 twig)	% Daily value (100g)											
Energy	52 Kcal 217 KJ	413 Kcal 1733 KJ	1% 1%	26% 26%											
Total fat of which saturated fat	2,3 g 1,4 g	18 g 11 g	1% 3%	44% 100%											
Total carbohydrates of which sugars	6,3 g 5,8 g	50 g 46 g	1% 1%	22% 54%											
Proteins	0,35 g	2,8 g	0%	15%											
Salt	<0,01 g	0,09 g	0%	0%											
ORGANOLEPTIC CARACTERISTICS															
Texture	Crunchy then juicy														
Taste	Association of cherry sweet acidity with marc de Champagne and melting chocolate.														
PHYSICO-CHEMICAL DATA															
Aw =	0,7														

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			
cherries plastic stems		Sewing up ↓ Hanging	
sugar alcohol	sugar prepar	Sugar flavoured coating ↓ Cooler	
chocolate	tempering	Chocolate coating ↓ Decoration	
chocolate pearls		↓ Cooler ↓ Picking up : aspect control ↓ Weight control ↓ Date/Plastic film ↓ Metal detector	
control		CCP	Case
LOGISTICS DATA			
Legal description	Cherries in alcohol and Marc de Champagne liqueur coated with dark chocolate		
Article code number	174010 00 10	171472 00 10	171453 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)	17,8*17,8*3,4	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	4	6	5
Nb case/pallet	72	102	30
Maximum height palett (cm)	148	157	120
EAN code	3760109083904	3760109084680	3760109083560
DUN code	03760109084086	03760109084697	03760109083591

### HEALTH CERTIFICATE

We certify that the products manufactured and distributed by Mademoiselle de Margaux – 1, Route de l'Île Vincent – 33460 Margaux France:

- 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 CARRERE - Quality Manager
Date :	15 January 2026