

Mademoiselle de Margaux	TECHNICAL DATA		Version : 19		
	LA GUINETTE Armagnac		Created on: 06/09/2005 Modified on: 15/01/2026		
	Reference : 171454-171456-171473				
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%			
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%	21%
Total fat	2,4 g	19 g		3%	27%
of which saturated fat	1,5 g	12 g		8%	60%
Total carbohydrates	7,8 g	62 g		3%	25%
of which sugars	6,4 g	51 g		7%	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			
cherries plastic stems sugar alcohol chocolate chocolate pearls sugar prepar tempering Sewing up Hanging Sugar flavoured coating Cooler Chocolate coating Decoration Cooler Picking up : aspect control Weight control Date/Plastic film Metal detector Case control 			

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LOGISTICS DATA			
Legal description	Cherries in alcohol and Armagnac coated with dark chocolate		
Article code number	171456 00 10	171473 00 21	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	120 g	1 kg
Dimension UVC (cm : L*I*h)	16,5*16,5*3,6	18,3 * 9,7 * 3,3	35,5*17,0*7,3
Case Pack	12	10	6
Case pack Net weight	2,3 kg	1,2	6kg / 13,2 lbs
Case pack Gross weight	4 kg	1,9 kg	7,5kg / 16,6 lbs
Dimension case pack (cm: L*I*h)	38,2*19,3*22,2	25,5 * 19,3 * 20,5	36,0*34,0*23,05
Nb case/level	12	18	6
Nb levels/pallet	7	8	5
Nb case/pallet	84	144	30
Maximum height palett (cm)	170	190	120
EAN code	3760109080033	3760109085311	3760109080019
DUN code	3760109080323	03760109085533	3760109080118
HEALTH CERTIFICATE			
We certify that the products manufactured and distributed by Mademoiselle de Margaux – 1, Route de l'Île Vincent – 33460 Margaux France: • are made 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 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; • 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		