

Mademoiselle de Margaux	TECHNICAL DATA		Version : 17		
	Sarments du Médoc Dark chocolate - Orange		Created : 06/09/2005 Modified : 27/10/2025		
	Reference : 170102 / 170107				
DESCRIPTION					
		Dark chocolate orange flavoured twigs			
Weight of one twig :		2,6 g			
Length of one twig :		12,50 cm			
COMPOSITION					
Ingredient list :		Cocoa mass, sugar, cocoa butter, emulsifiers: lécithin (SOYA), natural orange and other natural flavours, whole MILK powder, anhydrous DAIRY fat, natural vanilla flavour.			
Allergens :		Ingredients :		Milk	
		Due to common production equipments :		Tree nuts, soya, gluten, egg	
NUTRITIONAL VALUES					
	1 twig	100 g		% Daily value (1 twig)	% Daily value (100g)
Energy	14 Kcal 57 KJ	525 Kcal 2182 KJ		0,7% 0,7%	26,0% 25,9%
Total fat	0,8 g	31 g		1,2%	47,1%
of which saturated fat	0,52 g	20 g		2,6%	100,0%
Total carbohydrates	1,5 g	56 g		0,4%	16,2%
of which sugars	1,3 g	49 g		1,1%	42,2%
Proteins	0,19 g	7,4 g		0,4%	14,6%
Salt	<0,01 g	0,01 g		0,0%	0,0%

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ORGANOLEPTIC CHARACTERISTICS			
Texture	crunchy		
Taste	dark chocolate with orange notes		
PHYSICO-CHEMICAL DATA			
$A_w = 0,3$			
MICROBIOLOGICAL CRITERIA			
	UFC/g	TOLERANCE	METHOD
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	abs/25g	0/25g	MSRV validation ISO 16140
OTHERS DATA			
Cocoa	60% minimum		
Shelf life	18 months		
Storage	Temperature : 16 - 18°C Hygrometry : 60% max Odourless place		
PROCESS			
chocolate Orange flavor chocolate pearls tempering flavouring shaping decoration cooler alveolus felling: aspect control weight adjustment case/sticker/date plastic film metal detector weight control box control			



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LOGISTICS DATA			
Legal description	Dark chocolate twigs with orange flavour		
Article code number	170102 00 10	170107 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	125 g	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	1,5 kg	1,08 kg	
Case pack Gross weight	2 kg	1,6 kg	
Dimension case pack (cm: L*I*h)	27*16,2*18,2	23,1*15,6*17	
Nb case/level	20		
Nb levels/pallet	9		
Nb case/pallet	180		
Maximum height palett (cm)	179		
EAN code	3760109080064	3760109080323	
DUN code	03760109080620	03760109083294	
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 :	27 October 2025		