

Mademoiselle de Margaux	TECHNICAL DATA		Version : 8		
	Sarments du Médoc Dark chocolate Yuzu and Ginger		Created : 14/08/2014 Modified : 21/05/2024		
	Reference : 170114				
DESCRIPTION					
		Yuzu and Ginger flavoured dark chocolate strands			
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 raspberry flavour, whole MILK powder, anhydrous DAIRY fat, natural vanilla flavour.			
Allergens :		Ingredients :	Milk		
		Due to common production equipments :	tree nuts, soy, egg, gluten		
NUTRITIONAL VALUES					
	1 twig	100 g		% Daily value (1 twig)	% Daily value (100g)
Energy	13 Kcal	519	Kcal	0,7%	26%
	56 KJ	2172	KJ	0,7%	26%
Total fat of which saturated fat	0,9 g	33	g	1,2%	47%
	1 g	20	g	2,6%	100%
Total carbohydrates of which sugars	1,1 g	42	g	0,4%	16%
	1,0 g	38	g	1,1%	42%
Proteins	0,19 g	7,2	g	0,4%	14%
Salt	<0,01 g	0,02	g	0,0%	0%

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ORGANOLEPTIC CHARACTERISTICS			
Texture	crunchy		
Taste	dark chocolate with a delicate yuzu and ginger flavour		
PHYSICO-CHEMICAL DATA			
Aw =		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		
chocolate Yuzu and ginger 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 yuzu and ginger flavour	
Article code number	170114 00 10	
Best Before Date	BDD: DD / MM / YYYY, Batch: Z17XXX HH:MM	
Storage conditions	Endroit frais et sec	
Storage temperature	16 - 18°C	
Net weight	125 g	
Dimension UVC (cm : L*I*h)	15,4 * 12,8 * 2,6	
Case Pack	12	
Case pack Net weight	1,5 kg	
Case pack Gross weight	2 kg	
Dimension case pack (cm: L*I*h)	27*16,2*18,2	
Nb case/level	20	
Nb levels/pallet	9	
Nb case/pallet	180	
Maximum height palett (cm)	179	
EAN code	3760109080583	
DUN code	03760109085823	
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 :	29 October 2025	