

FT 40981

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PRODUCT CODE 40981

NAME OQO 73% BLOCK 3KG
INVOICE NAME OQO 73% BLOCK 3KG

FRUITY, ROASTED BEANS, CRUNCHY

ANALYSIS CERTIFICATE

Article informations

Batch number (refer to the packaging):
Best-before Date (refer to the packaging):
Manufacturing date (refer to the packaging):

Microbiological characteristics

Microorgan	Method	
Salmonella*:	Not detected in 25g	BKR 23/07-10/11

The analysis laboratory is appointed by the COFRAC for marked analysis « * »

Chemical characteristics

	Lead
Type of product	Maximum values
Speciality made with whole cocoa beans.	0.2 mg/kg





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Health certificate

We certify that our products:

- are in a total agreement with the effective European Directive 2000/36/CE of European Parliament and Council of 23/06/2000 relative to cocoa and chocolate products for human consumption, which has come into effect on 3rd August 2003:
- are in a total agreement with the effective Regulation 1169/2011 of European Parliament concerning consumer information on food products;
- are in a total agreement with the effective Regulation 488/2014 of European Parliament concerning maximum levels of cadmium in foodstuffs;
- are in a total agreement with the effective Commission Regulation (EC) N° 2023/915 of 15 May 2023 setting maximum levels for certain contaminants in foodstuffs;
- are in a total agreement with the general obligations of the business of food products as well as the general prescriptions of the food legislation defined in the regulation CE $N^{\circ}178/2002$ of the European Parliament and the Council:
- do not contain origin of pig and dioxin, are non-ionized and GMO free (in accordance with European regulations 1829/2003 and 1830/2003);
- do not contain any ingredients which, according to our latest knowledge, could be harmful to the public health;
- are safe for use and fit for human consumption and are produced to the highest standards of safety;
- are free from 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 activity of the company is not subjected to the approval of the Departmental Directorate for the Protection of Populations (DDPP in France).

PRODUCTION INFORMATION

Description

Dark couverture made with whole unhulled cocoa beans.

Like the crackling sound of a fire, Oqo's whole bean pieces take you back to cocoa's earliest origins. It has a raw, mineral texture, crunchy pieces of whole beans which erupt like a shower of glittering sparks, and powerful tangy and fruity notes that give way to warm undertones of roasted beans.

Legal name & Ingredients list

Speciality made with whole cocoa beans.

Ingredients list:

whole cocoa beans from Madagascar 62%, sugar, cocoa butter.

Contains:

Milk (Made in a facility that uses milk).

Allergens

May contain:

gluten, nuts, milk, egg, soy





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Composition

whole cocoa beans from Madagascar 62%

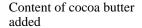
sugar 27%

cocoa butter 11%

Nutritional values for 100 g

Energy	579	kcal/100g
Energy	2,397	kJ/100g
Protein	8	g/100g
Fat	44	g/100g
Cholesterol	2.11	mg/100g
of which trans fat	0	g/100g
of which saturated fat	27	g/100g
of which monounsaturated fats	14	g/100g
of which polyunsaturated	1	g/100g
Carbohydrate	31	g/100g
of which sugars	28	g/100g
Polyols, total	0	g/100g
of which starch	0	g/100g
Fibre	15	g/100g
Salt	< 0.01	g/100g
Sodium	0	g/100g
Calcium	61.2	mg/100g
Iron, total	5.1	mg/100g
Vitamin A	6.51	μg/100g
Vitamin C	0	mg/100g
Vitamin D	0	μg/100g
Potassium	593	mg/100g
Alcohol (ethanol)	0	g/100g
Water	1.19	g/100g
Ash	2	g/100g
Energy kcal USA	608	kcal/100g
Organic acids, total	0	g/100g
Added sugars	27	g/100g

Characteristics









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Dry matter content of milk

Dairy protein content 0 %

Total cocoa content 73 %



Customs code 1806201090 Geographic origin France

	Appli	cations

Ideal	Recommended
Bar Coating	Ice creams and Sorbets Moulding

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintened at 16-18°C/

60-64°F

Minimum durability date 18 months

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be :

8 month(s) minimum

Durability and storage conditions after opening:

After use, close hermetically the product to protect its properties and store it in the temperatures recommended up to the best-before date registered on the packaging.

Labeling templates

Best before date: (E) MM-YYYY (M=Month; Y=Year) Batch number: LXXXYYZZZ (X and Z = Internal codes; Y = Production Year) Manufacturing date: P DD-MM-YYYY (D=Day; M=Month; Y=Year)

CONDITIONING

Description of packaging

1kg Block x 3





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PRIMARY PACKAGING			SECONDARY PACKAGING				
Bag				Cardboard			
Label				Label			
EAN unit 3395328849910		EAN package 3395328849927		27			
Sales unit	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g	Outer	Dimension (LxWxH) in mm	Net weight in g	Gross weight in g
1		3000	3029.9	2	275x200x191	6000.00	6518.59

Palletizing for full pallet						
Number of Unit per box/layer	Number of layer/ pallet	Number of unit per box/pallet	Number of unit/ pallet	Height maxi in mm	EAN pallet	
14	5	70	140	1100	3395328971079	

LAST UPDATE

Approved by : Quality Manager Product informations update 18 July 2023

B.BOISNARD

Resp. Qualité Setisfaction Clients et Méthodes
Customer Satisfaction and Methods Quality Manager

Not contractual informations.

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