



**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

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

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

### Chemical characteristics

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

## 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° 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.

Milk (Made in a facility that uses milk).

### Allergens

**Contains:**

**May contain:**

gluten, nuts, milk, egg, soy

## Composition

whole cocoa beans from Madagascar 62%

sugar 27%

cocoa butter 11%

## Nutritional values for 100 g

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

## Characteristics

Content of cocoa butter  
added


11 %

Dry matter content of milk 0 %  
Dairy protein content 0 %  
Total cocoa content 73 %



Customs code 1806201090  
Geographic origin France

## Applications

Ideal 	Recommended 
Bar Coating	Ice creams and Sorbets Moulding

## Preservation

**Conditions of preservation before opening :** In a dry place where temperature is maintained 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

PRIMARY PACKAGING				SECONDARY PACKAGING			
Bag Label				Cardboard Label			
EAN unit 3395328849910				EAN package 3395328849927			
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 Satisfaction Clients et Méthodes  
Customer Satisfaction and Methods Quality Manager

Not contractual informations.  
**VALRHONA S.A.S.**  
Société Anonyme au Capital de 1 539 990 €  
**CHOCOLAT - CONFISERIE**  
14-16 avenue du Président Roosevelt  
26602 TAIN L'HERMITAGE Cedex  
Tél. 04 75 07 90 90 - Fax 04 75 08 05 17