



SPECIFICATION SHEET

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WHITE CHOCOLATE



VALRHONA DULCEY BLOND

NAME : DULCEY

Creamy and toasty

Legal name & Ingredients list

White chocolate (32% cocoa minimum, pure cocoa butter).

Ingredients: cocoa butter, sugar, whole milk powder, dried skimmed milk, whey, butter, emulsifier (soya lecithin), natural vanilla extract. This product may contain traces of nuts, egg proteins, gluten and peanut.

Description

Dulcey is smooth, creamy chocolate with a velvety and enveloping texture and a warm, blond color. The first notes are buttery, toasty and not too sweet, gradually giving way to the flavors of shortbread with a pinch of salt.

Humidity : < 1,5%

Unitarian weight : 3,2 g +/- 0,3 g

Shear stress : 11,0 Pa

Naked product dimensions : 35,5 x 21,5 x 6,0 mm



Fineness : 18 µm maximum

Nutritional values for 100 g

Energy :	590 kcal		
	2460 kJ		
Protein :	8,0 g		
Carbohydrate of which :	47 g		
sugars :	50 g	Fibre :	1,0 g
polyols :	0 g	Sodium :	0,26 g
starch :	0 g	Alcohol (ethanol) :	0 g
Fat of which :	41 g	Vitamin A :	49,60 µg
saturates :	25 g	Vitamin C :	3,52 mg
trans :	0,2 g	Calcium :	320 mg
cholesterol :	37 mg	Iron :	0,28 mg

Applications

 Chocolate drinks		 Glazes		 Mousses	
 Decorations		 Sauces			
 Chocolates Ganache		 Cremeux			
 Ganache Pâtisserie					
 Ice creams & sorbets					
 Moulding					

 Recommended
 Possible

VALRHONA DULCEY BLOND

Microbiological characteristics

Microorganisms		Method
Mesophilic aerobic microorganisms :	< 5 000 germs per g	NF ISO 4833*
Coliforms 30°C :	< 100 germs per g	NF ISO 4832*
Escherichia coli :	< 1 germ per g	NF ISO16649-2*
Bacillus cereus :	< 10 germs per g	NF ISO 7932*
Staphylococci :	< 100 germs per g	NF ISO 6888-2*
Salmonella :	Absence in 25g	NF ISO 6579*
Listeria monocytogenes :	Absence in 25g	NF ISO 11290-1*
Yeasts and moulds :	< 50 germs per g	NF ISO 7954*

The analysis laboratory is appointed by the COFRAC for marked analysis "**".

Packaging

Presentation : 3 kg beans bag
Sales unit : 3 kg beans bag
Dimensions (in cm) : 11.00 x 19.00 x 25.00

Preservation

Conditions of preservation before opening : In a dry place where temperature is maintained at 16-18°C / 60-64°F

Best-before Date : 12 month(s)

QUALITY INFORMATION - considering the average period of storage, the remaining shelf-life exit VALRHONA will be : 7 month(s) minimum

Conditions of preservation and Best-before date after opening :

Close hermetically the product to protect its properties and store it between 16 and 18°C
 The product preserved according to our recommendations bewares up to the best-before date registered on the packaging

Non GMO Guarantee

We guarantee that no ingredient arises from genetically modified raw materials ; our labelings are in accordance with the current European regulations.

Non-ionization guarantee

We guarantee that we do not use the process of ionization for the manufacturing of all our products.

Composition

cocoa butter	35,0%
sugar	28,8%
whole milk powder	16,2%
dried skimmed milk	8,5%
whey	7,8%
butter	3,0%
emulsifier	0,6%
soya lecithin	0,6%
natural vanilla extract	0,10%
	35,0% of Cocoa

Update

Approved by : Quality Manager Regulatory Affairs

Not contractual informations.