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	DATA SHEET VILLARS MAITRE CHOCOLATIER Route de la Fonderie, 18 1701 Fribourg Suisse	Date de révision : 12.02.2025 Date de création : 10.11.2020
Fonction/Nom :	Resp. R&D : E.Dumé	Resp. Qualité : M.Nallier

Item	MILK CHOCOLATE COUVERTURE (BAC A CRÈME)					
Legal description	MILK CHOCOLATE COUVERTURE					
Packaging	PLASTIC BAG + CARTON					
ARTICLE CODE NUMBER	Net Weight	Items per case	Case volume	Case weight	Nb of case / pallet	Nb of Items / pallet
390238	1.32 kg – e	240 pces	0.010 m³	1.8 kg	40	9600
Best before	12 months					
Storage conditions	Store in a cool, odourless and dry place (10 – 20°C). The product may be damaged if stored at a temperature above 20°C or less than 10°C. No exposure at direct sun light.					
Transport conditions	Same conditions as storage, unless specific conditions have been agreed					
EAN code:	7610036919981					

I. ITEM DESCRIPTION

Legal description: Milk chocolate 36% cocoa

Flavour: Round and well-balanced couverture with intense notes of milk, cereal and caramel that reveals all its cocoa character.

II. COMPOSITION

Ingredients	Approx. %	Origin	Raw material
Sugar	38	Switzerland	Vegetal
Cocoa butter	29.5	Netherlands	Vegetal
Whole milk powder	13.5	Switzerland	Animal
Cocoa mass	10	Africa	Vegetal
Skimmed milk powder	6	Switzerland	Animal
Whey powder	1.5	Switzerland	Animal
Miscellaneous Dried malt extract Emulsifier: rapeseed lecithin Flavour: vanilla	<1.5	United Kingdom Netherlands Spain France / Madagascar	Vegetal Vegetal Natural flavour

Ingredient List
Ingredients: sugar*, cocoa butter, whole milk powder*, cocoa mass, skimmed milk powder*, whey powder*, dried malt extract (barley), emulsifier (rapeseed lecithin), natural vanilla flavour. *Ingredients from Switzerland Cocoa: 36% minimum Milk solids: 19% minimum May contain traces of hazelnuts, almonds, walnuts, pecan nuts, cashew nuts, pistachio nuts, eggs, soya, and wheat

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	YES	NO
Contains alcohol		X
Kasher	X	
Halal	X	
GMO		X
Ionization		X
Rainforest Alliance cocoa	X	
Swiss Milk green	X	
Organic		X

All raw materials mentioned above do not come under the duty of declaration in view of the European GMO legislations 1829/2003/CE and 1830/2003/CE.

Conform to the relevant Swiss food regulation OEDA1 817.022.16, ODAIOUs 817.02, ODAIOV 817.022.1

III. NUTRITIONAL VALUES*

		g/100g
Protein	approx.	7.1g
Fat	approx.	39g
Of which saturated fat	approx.	24g
Trans fat	approx.	0.2g
Carbohydrate	approx.	49g
Of which sugars	approx.	48g
Fibers	approx.	1.7g
Salt (Na 0.01g/100g)	approx.	0.29g
Energy	approx.	2405kJ/ 575kcal

*Results obtained by calculations

IV. MICROBIOLOGY

Conform to the relevant Swiss food regulation OHyg 817.024.1.

Conform to the relevant European food regulation.

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ALLERGENS

Allergens	Contains	May contain	Does not contain
Milk (milk protein, lactose)	X		
Cereals containing gluten:			
Wheat		X	
Rye			X
Barley	X		
Oats			X
Spelt			X
Kamut			X
Shellfish			X
Fish			X
Eggs		X	
Peanuts			X
Soya		X	
Shell fruits:			
Almonds		X	
Hazelnuts		X	
Walnuts		X	
Pecan nuts		X	
Pistachio nuts		X	
Cashew nuts		X	
Other nuts: (Brazil nuts, Macadamia nuts, Queensland nuts)			X
Celery			X
Mustard			X
Sesame			X
Sulfites > 10 mg / kg			X
Lupin			X
Molluscs			X

In spite of the care brought to the establishment of this document, these indications cannot be considered as a guarantee or an allegation “without...”

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V. COMPOSITIONAL REQUIREMENTS

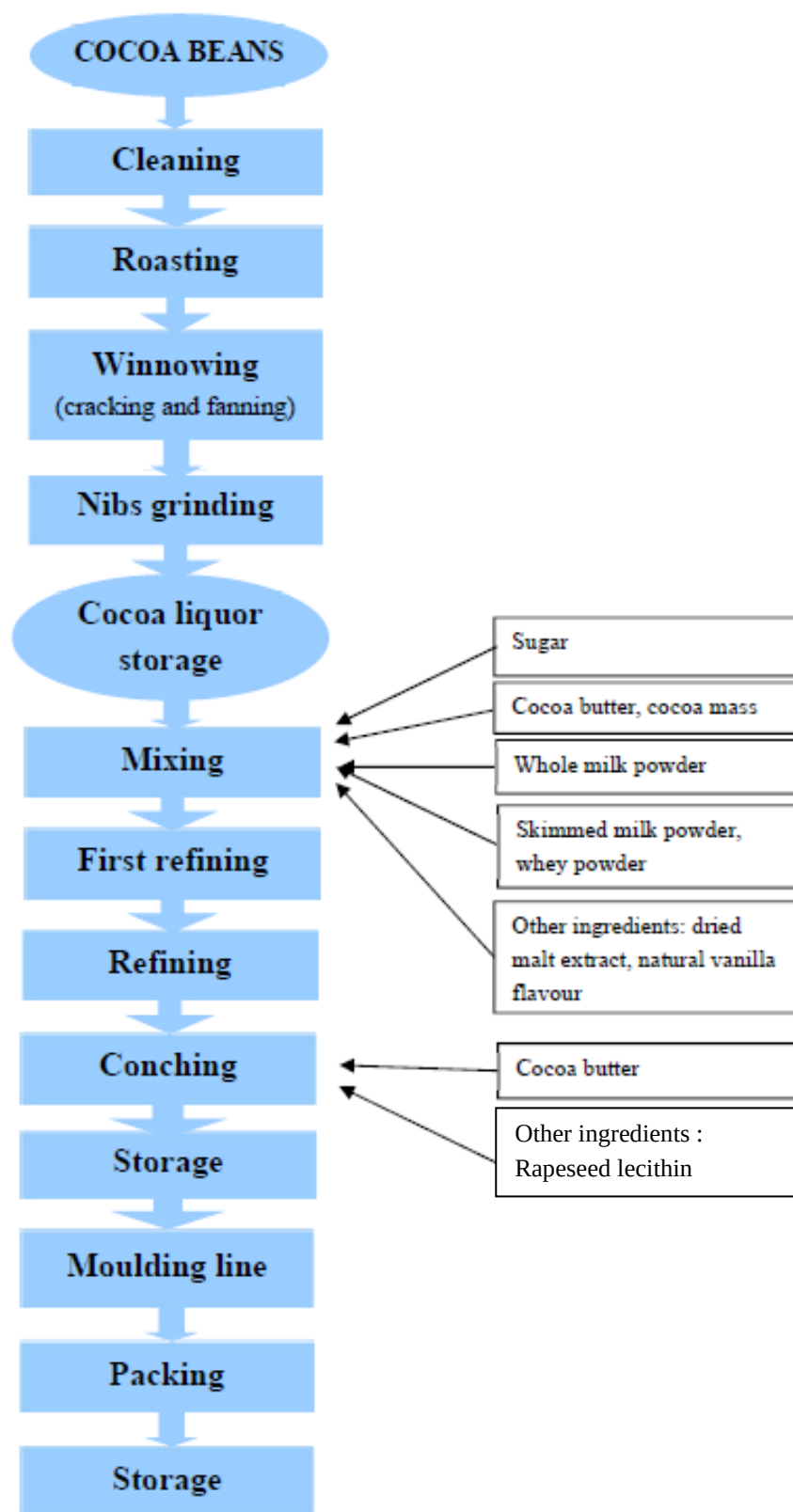
	Swiss regulation for milk chocolate	Contents for chocolate Villars *
Fat-free cocoa solids	> 2.5 %	4.5%
Total cocoa solids	> 25 %	40.5%
Milk fat	> 3.5 %	3.5%
Total milk solids	> 14 %	20%
Total fat (milk chocolate)	> 25 %	39.5%
Total fat (cocoa butter + milk fat)-couverture	>31 %	39.5%

* These legal % concern only the chocolate part of the product

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VI. PROCESS



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