

7346 - Satilia Noire 62% Chocolate Feves

Premium dark chocolate feves with a smooth, balanced profile. Satilia Noire delivers rich cocoa intensity with subtle sweetness and mild bitterness—perfect for molding, coating, and fine pastry work



MARKETING

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Nutrition Facts

120 Servings per container

Serving Size 40.0 GR

Amount Per Serving
Calories 581

% Daily Value*

Total Fat 38 g 49%

Saturated Fat 23 g 115%

Trans Fat 0 g

Cholesterol 1.79 mg 1%

Sodium 0 mg 0%

Total Carbohydrates 41 g 15%

Dietary Fiber 11 g 39%

Total Sugars 38 g

Includes 37 g Added Sugars 74%

Protein 7.2 g

Vitamin D 0 mcg 0%

Calcium 52 mg 4%

Iron 4.3 mg 24%

Potassium 504 mg 11%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
7346	03395324073463	1/12 KG				
Brand	Brand Owner	GPC Description				
Valrhona	Valrhona Inc.	Chocolate and Chocolate/Sugar Candy Combinations - Confectionery				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31.64 LBR	26.4 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.37 INH	9.45 INH	9.53 INH	0.75 FTQ	09x06	351 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

In a dry place where temperature is maintained at 16-18°C / 60-64°F-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - N
- Soybean - MC
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - MC
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Cocoa beans, sugar, cocoa butter, emulsifier (sunflower lecithin), natural vanilla extract.

Valrhona

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PREPARATION & COOKING SUGGESTIONS

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.

SERVING SUGGESTIONS

Use for Coating, Moulding, Bar, Mousses, Cream mix and Ganache, Ice creams and Sorbets

MORE INFORMATION